RECIPES

OLD & NEW

RECIPE

RENOWNED!

For Safety of Your Savings!

You know your savings dollars are safe

when you save the FEDERAL way. Savings

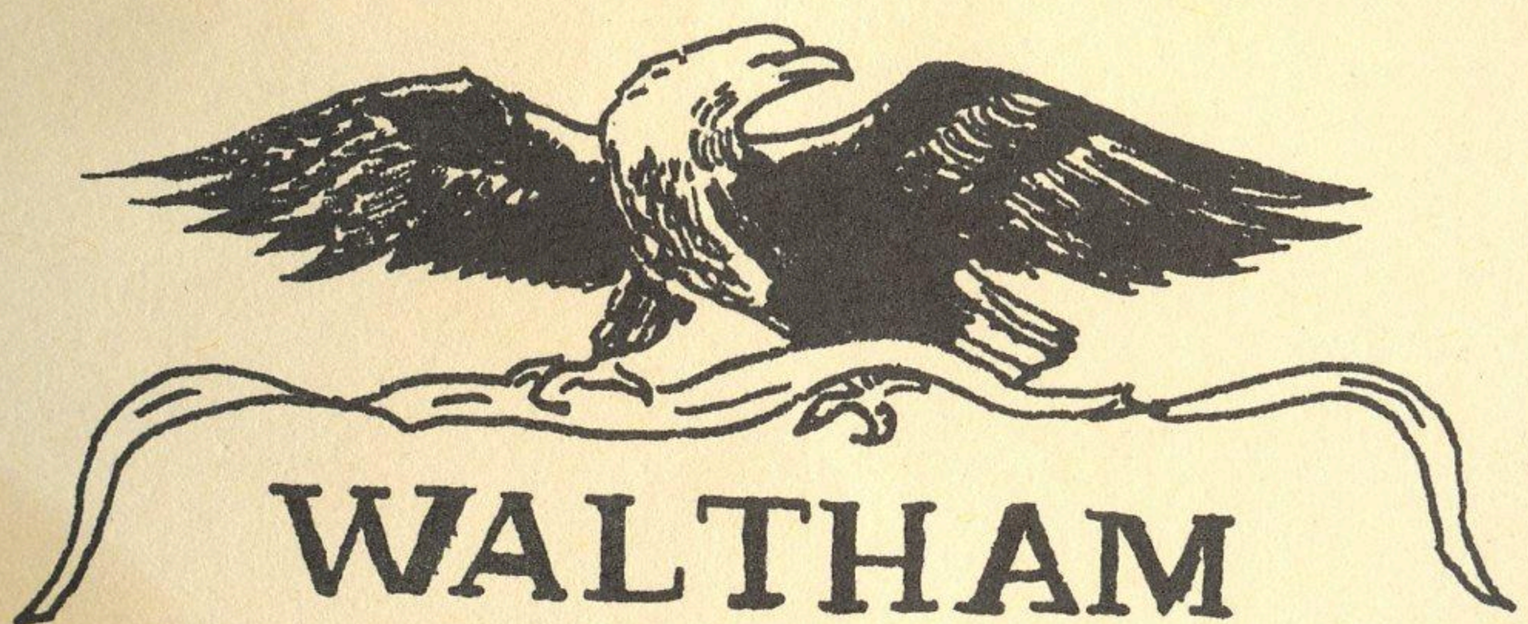
accounts are insured by a permanent agency

of the United States Government

Save in Person

or

Save by Mail



WALTHAM FEDERAL SAVINGS

and Loan Association

716 Main Street, Waltham TWinbrook 4-6810

Hours: Mondays 9 a.m. to 8 P. m.
Tuesdays through Fridays 9 a.m. to 4 P. m.

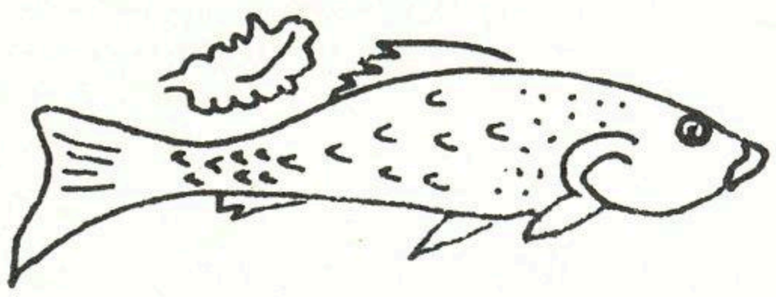
WHERE You Save DOES Make a Difference

Recipes, Old and New

The Waltham Hospital Associates proudly offer "Recipes, Old and New" for the reader's culinary pleasure.

The Associates was founded in June 1945, to assist and supplement the work of the Waltham Hospital, Waltham, Massachusetts. In carrying out its objectives, the Associates provide many extras in comfort and equipment for in-hospital patient care. All profit from the sale of this cook book will be used for this purpose.

The Associates wish to thank the committee who compiled this cook book, the members who contributed cherished family recipes and the advertising subscribers who have made it financially possible.



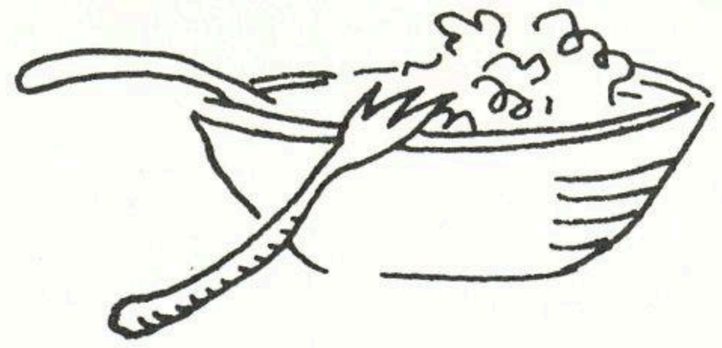


TABLE OF CONTENTS

Appetizers ____ 9

Breads ____ 19

Cakes and Frostings ____ 35

Chowders, soups, Stew ____ 55

Cookies, Brownies, Squares ____ 63

Desserts ____ 87

Entrees ____ 99

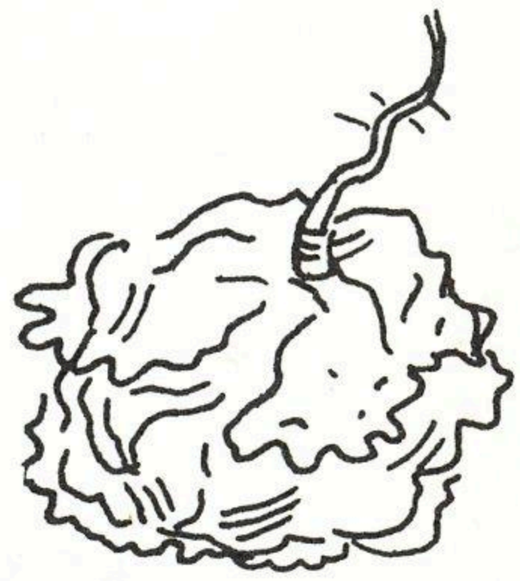
Jam, Jellies, Preserves ____ 165

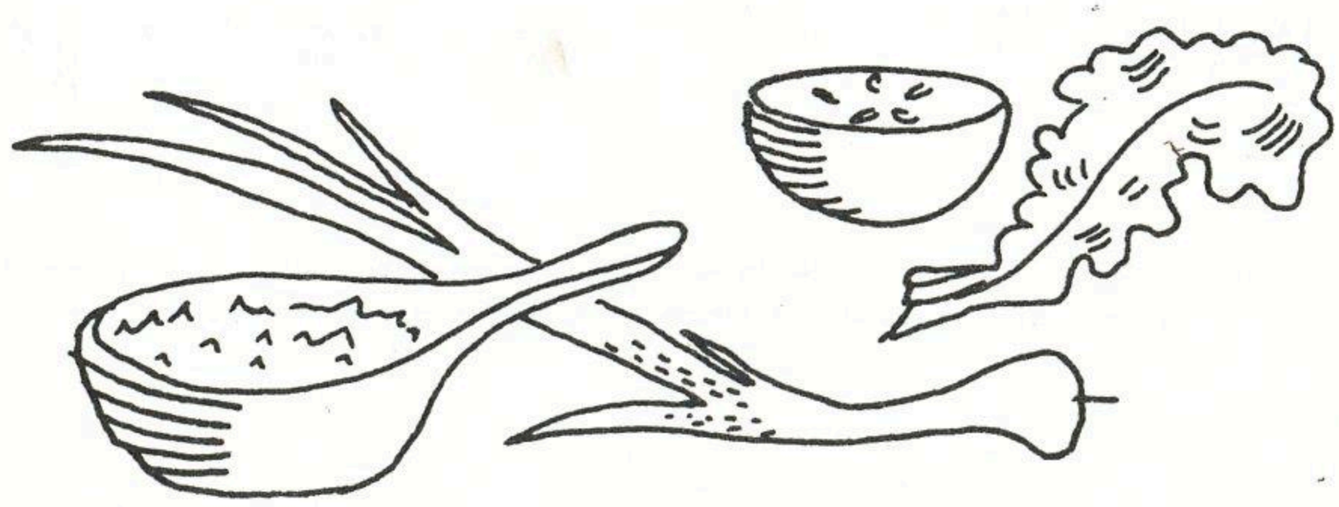
Pies and Pastries ____ 173

Puddings ____ 189

Salads and Dressings ____ 211

Vegetables ____ 213





Tel. TWinbrook 3-1345
Bigelow 4-2489

Justice of the Peace
Notary Public

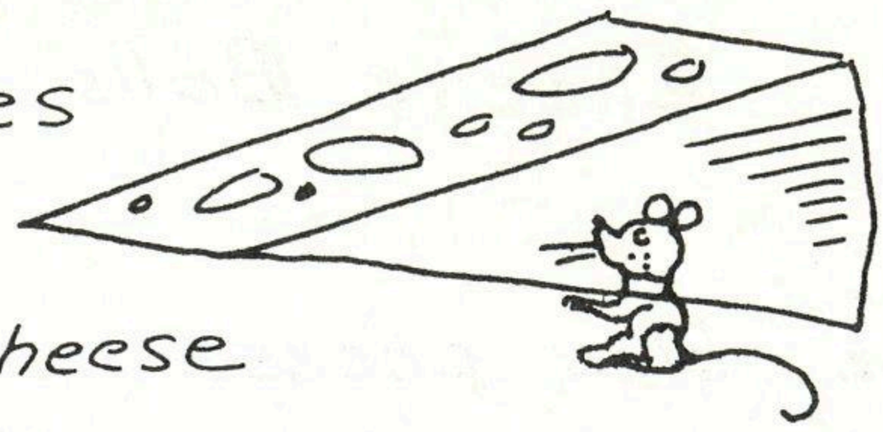
JOHN P McQUEEN

Insurance of every description
and Bonds

828 Moody Street Waltham 54, Mass.

APPETIZERS

Cheese Canapes



½ lb grated sharp cheese
1 beaten egg
1 tsp. worcestershire sauce
1 tsp. mustard
½ tsp. salt
Mix and add 4 slices of raw bacon cut fine. Spread on thin bread (preferably not fresh) Cut into small squares and bake in slow oven. this recipe may be kept in refrigerator for some time.

P. Sanderson

Crab Meat Canapes

Toast rounds of bread on one side. Butter and spread on crabmeat which has been mixed with mayonnaise and a dash of worcestershire sauce. Sprinkle on grated cheese and put in oven.

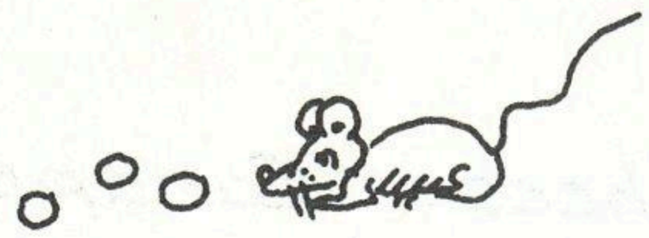
Elizabeth B. Sargent

Cream Cheese Dip

1 can minced clams
1 pkg. cream cheese
Mix with beater. Add 1 tsp. minced onion, Salt. dash of tabasco, and worcestershire sauce. Good dip for potatoe chips.

H. K. Swan

Cheese Balls



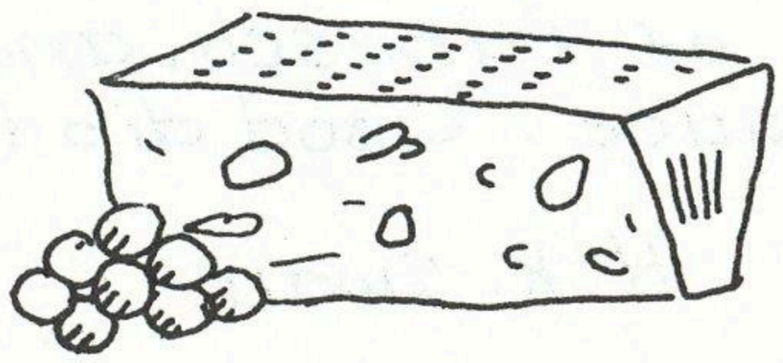
6 oz bleu cheese
2 (5 oz) jars Sharp cheddar cheese spread (Old English or etc.)
4 (3 oz) pkg. cream cheese
1 teaspoon Worcestershire sauce
dash of Accent
1 cup pecans or walnuts finely chopped
½ cup parsley finely chopped

Combine all cheeses in large bowl, having softened all to room temperature, and mix at lowest speed of electric mixer or with large wooden spoon, until well blended. Add worcestershire and ½ cup nuts.

Shape cheese with hands into one large ball or several smaller ones and roll onto wax paper which has the remaining nuts and parsley combined.

Wrap separately in wax paper and store in refrigerator or freezer. These are at their best when made a day or so before use.

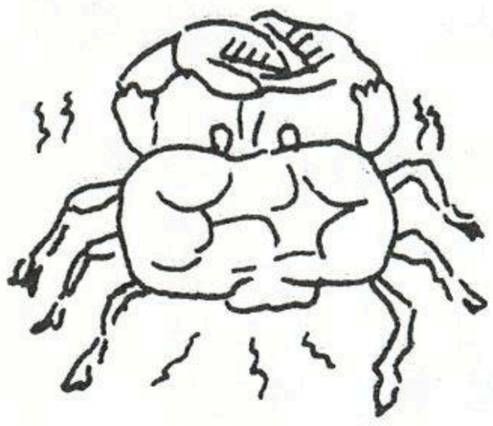
E. Field



Hot Crabmeat Puffs

Whip 2 eggs whites until stiff. Fold in 1 cup mayonaise and 1 cup flaked crabmeat (7-oz. can.) Season and pile on toast beds. Sprinkle with paprika. Broil 3 min. until puffy, lightly browned.

Elinor DeMers



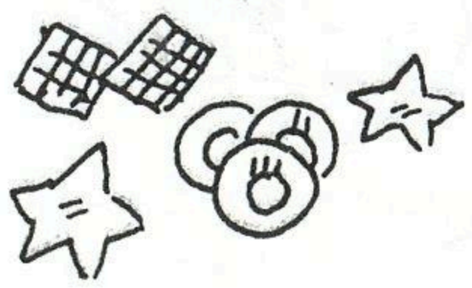
Holiday Mix

¼ cup butter
¼ cup salad oil (scant)
1 cup Rice Chex
1 cup Wheat Chex
1 cup Twinkles
1 cup Cheerios
1 cup thin Pretzel sticks
½ cup Cashew nuts
1 heaping tsp. Lawry's seasoned salt.

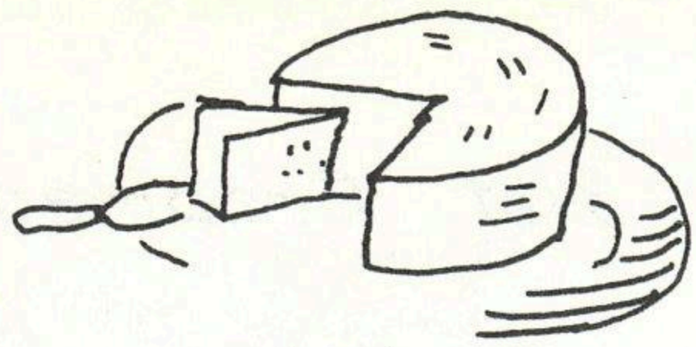
Melt butter in good sized shallow pan and stir in salad oil (Wesson) Add cereals, but not the nuts. Sprinkle with seasoned salt and mix well until all pieces are covered- Start in a 250° oven, but reduce heat to low after about 15 minutes, and leave in oven about 45 or 50 minutes, stirring well every 10 minutes.

Add nuts the last 20 minutes (so they will not become too brown.) Spread on paper towel to cool and absorb excess fat, and store in tin can- This makes about 1½ lbs.

Marion Stevens



Wedgies



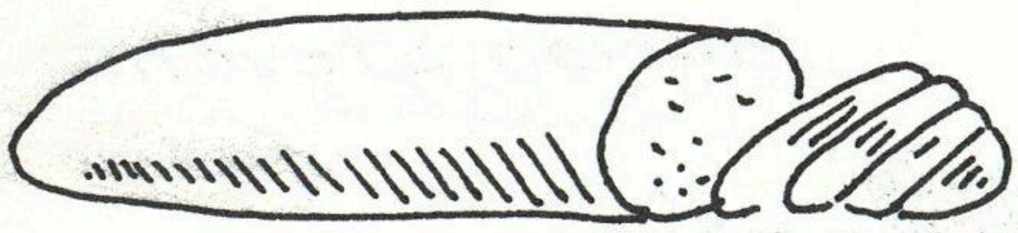
Spread 4 slices of large bologna or minced ham with softened cream cheese seasoned with onions or chives and mustard. Place slices together (like a layer cake). Spread cheese over top and sides, decorate with sliced olives. Chill. Cut into wedges.

Elinor DeMers

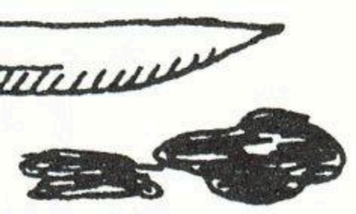
Hor d'oeuvres

3 or 4 oblong rolls with hard crusts. Cut off both ends with a sharp knife and scoop out soft inner bread. Any variety of filling may be used, ie; cream cheese with chopped peppers, or olives; sardines mashed with tomato; shrimp with mayonaise; sharp cheese mashed with a little cream and butter added; chopped hard boiled egg with grated onion and mayonaise. Stuff firmly; add paprika to cheese and egg mixture. Store in refrigerator until ready to use. Cut in thin slices with a very sharp knife and you will have little circular snacks with crusts around them and different colored centers.

H. Johnson



Chopped Liver



¼ lb. chicken livers
1 small onion, sliced
2 hard boiled eggs
½ tsp. salt
dash pepper
mayonnaise

Sauté onions in butter. add chicken livers and cook until done. Chop mixture with eggs in wooden chopping bowl or in meat grinder. Season to taste. Add mayonnaise until of spreading consistency. Cool. Serve on celery or on crackers.

Libby Flaschner

Crabmeat Party Dip

1 can crabmeat, drained and flaked
1 cup sour cream
¼ cup mayonnaise
1 Tbsp. capers
1 Tbsp. grated onion
1 Tbs. lemon juice
salt and pepper

Combine ingredients. Chill thoroughly.
Makes 2 cups.

Libby Flaschner

Cheese Puffs

1 roll garlic or onion flavor cheese
¼ lb. butter, softened
2 cups all purpose flour
Mix all inaredients well. Form into roll. Refrigerate at least 24 hrs. Slice like cookies - about ¼" thick. Place on cookie sheet and bake 10-12 minutes in 375° oven until puffed and slightly brown. let stand for a moment before removing from pan. Serve hot.

Libby Flaschner

Mock Lobster

2 cups cooked haddock fillet (flaked)
½ cup finely cut celery

Dressing:
2 tbs. mayonnaise
2 tbs. ketchup
1 drop Tobasco sauce
lemon juice
salt to taste
Mix dressing with fish and celery. Garnish with stuffed olives. Sprinkle with paprika.

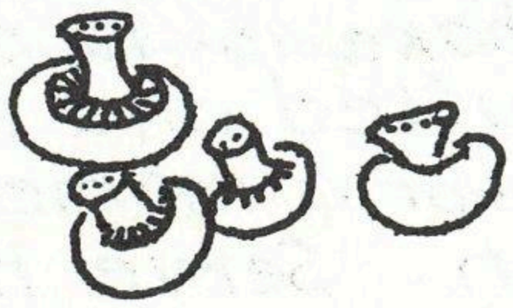
Libby Flaschner

Stuffed Mushrooms

½ lb. fresh mushrooms
½ clove garlic (chopped fine)
3 tbs. butter
½ tbs. Worcestershire sauce
1 tbs. bread crumbs
salt and pepper

Remove mushroom stems, and sauté in butter. Add bread crumbs and seasonings. Mash together. Fill mushroom caps with mixture and place on greased cookie sheet. Bake in 350° oven 10-12 minutes. Serve hot.

Libby Flaschner



WALTHAM SAVINGS BANK

RECIPE FOR BETTER LIVING

1. Each pay day be sure to deposit a part of such pay in your WALTHAM SAVINGS BANK account.

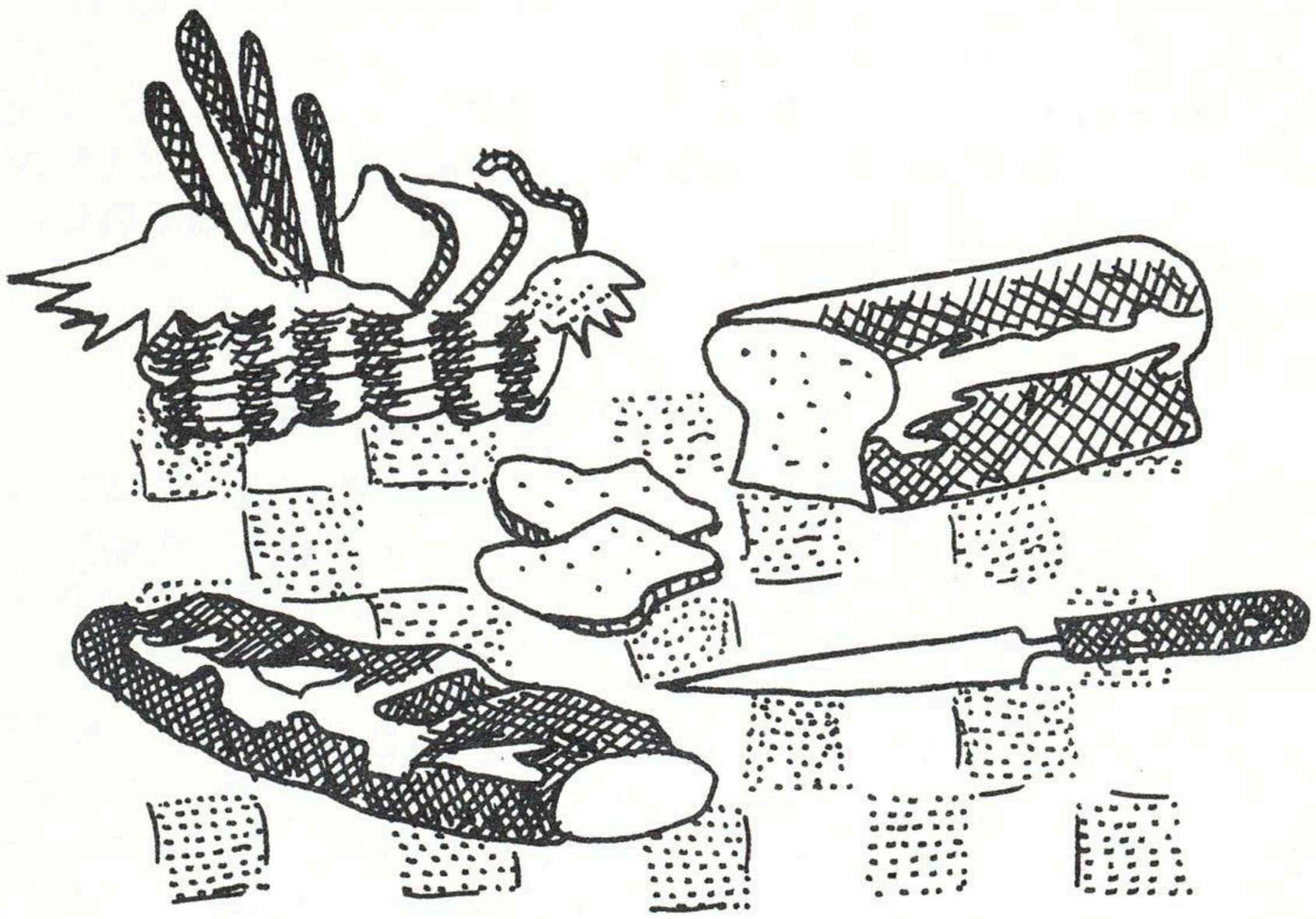
2. Get assistance in owning your home by a well-planned mortgage at the WALTHAM SAVINGS BANK.

3. Start an immediate estate thru a proper SAVINGS BANK LIFE INSurance policy.

Offices located at

SUDBURY WALTHAM WESTON

BREADS



BRUNA

Anadama Bread

½ cup corn meal
2 Tbs. shortening
½ cup molasses
3 tsp. salt
2 cups boiling water
2 yeast cakes
5 to 6 cups all-purpose flour, unsifted

Combine corn meal, shortening, molasses and salt. Pour over ingredients 2 cups boiling water, stirring until shortening is dissolved. Let cool to lukewarm. Crumble 2 yeast cakes into mixture; stir until softened and well blended. Add 5 to 6 cups unsifted flour to make stiff dough. knead well. Let rise until double in bulk. knead and put in greased loaf pans. Let rise again until double in bulk. Bake 45 min. To 1 hour at 375°. Brush with melted butter when removed from oven. Makes 2 loaves.

Mary R. Stone

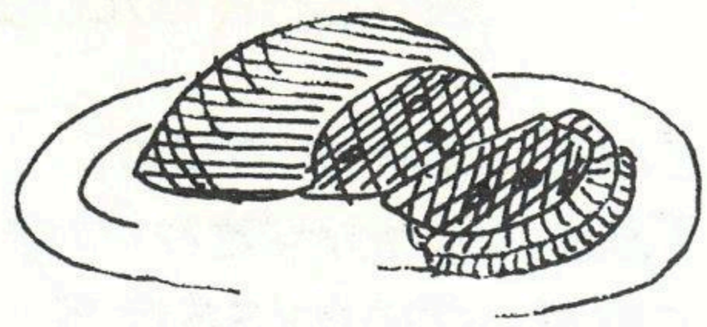
Bran Muffins

1 cup All Bran
1 cup flour
1 cup milk
1 cup molasses
1 egg
1 tbsp. butter
1 tsp. baking soda
⅛ tsp salt

Mix all ingredients together and pour into greased muffin tins. Bake in pre-heated oven at 325° for ¾ hour. This recipe makes 16 Muffins.

K. C. Sears

Brown Bread



½ cup corn meal
1¼ cups rye flour
1¼ cups graham flour or
2 cups whole wheat flour
½ cup white flour
1 tsp soda
1 tsp salt
1 cup molasses
1⅔ cups sweet or sour milk
1 cup or more raisins

Sift all dry ingredients together. Add molasses, milk, and raisins. Pour into lightly greased mold with tight cover and steam for 2½ hours.

Mrs. Burbank

Corn Dodgers

½ tsp. salt
½ cup yellow corn-meal
¾ cup hot water (approximately)
2 good tbsp of butter

Cook corn meal in water until thick. Add butter and beat. Drop in tsp. onto buttered sheet.
Bake in hot oven 450° for ½ hour. They should puff up and be hollow. A very hot oven is the essential.

Mrs. Gregg

Coffee Cake

¼ lb margarine
1 cup sugar

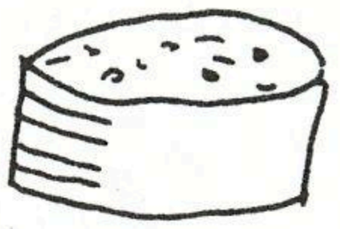
2 eggs slightly beaten and beat all well.

Sift:
2 cups bread flour
1 tsp. baking powder
1 tsp. soda
¼ tsp salt

} sift and add to above

1 tsp vanilla and fold in 1 cup sour cream.

Nut Mixture:
½ cups nuts
1 tsp cinnamon
¼ cup dark brown sugar



Put ½ cake mixture in angel food pan. Sprinkle ½ nut mixture; add remaining cake mixture and sprinkle the rest of the nut mixture on top.
Bake at 350° for 45 minutes.

Mildred Lundstrom

Coffee Cake

1 cup flour
½ cup sugar
½ tsp. salt
4 tbsp melted butter

3 tsp. baking powder
½ tsp. cinnamon
1 egg
½ cup milk

Mix dry ingredients. Add slightly beaten egg and milk and melted butter. Beat well- Spread in shallow pan. Sprinkle with cinnamon and sugar and chopped nuts. Bake in moderate oven about 20 minutes

Mrs. W. Hart Nichols

Cranberry Bread

Grate 1 orange and squeeze Juice into cup. Add enough boiling water To make 3/4 cup.

2 tbsp melted butter
2 cups flour
1½ tbsp. baking powder
½ tsp. soda
1 beaten egg
1 cup sugar
½ Tsp salt

Add 1 cup cranberries cut in half
½ cup chopped nuts.
Bake 325° for 1 hour.

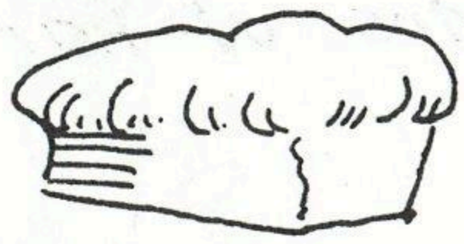
S. Beal

Cranberry-Nut Bread

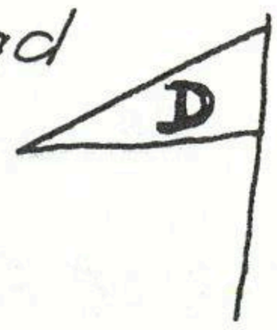
1 cup fresh cranberries
2 cups sifted all purpose flour
¾ cups sugar
3 teaspoons baking powder
¼ Teaspoon salt
½ C chopped walnuts
2 eggs
1 cup milk
¼ C butter or margarine melted.
1 Teaspoon vanilla

Preheat oven to 350° F. Grease 9" x 5" x 3" loaf pan. Wash cranberries, removing stems. Chop coarsely. Sift flour with sugar, baking powder and salt into large bowl. Stir in cranberries and walnuts, in small bowl, with rotary beater, and beat eggs with milk, butter, and vanilla. Make well in center of cranberry mixture. Pour in egg mixture with fork. Stir just until dry ingredients are moistened. Turn into pan. Bake 55 minutes until golden brown on top. Cool on wire rack 1 hour - Then remove.

H. M. Whepley



Dartmouth Outing Club Oatmeal Bread



2 cups boiling water
1 cup rolled oats
2 tbsp. shortening
½ cup dark molasses
2 tsp. salt
1 cake yeast
½ cup luke warm water
5-6 c. all purpose flour

Pour boiling water over oats. Add shortening- and cool. Add molasses and salt. Dissolve yeast in luke warm water and add to oatmeal mixture. Add flour beating in gradually. Turn onto floured board and kneed until smooth. Put in greased bowl- cover and leave in warm place until double in bulk - about 1 hour. Shape into 2 loaves and place in greased bread pans. Cover and let rise until doubled. Bake 350° for 50 minutes or until browned.

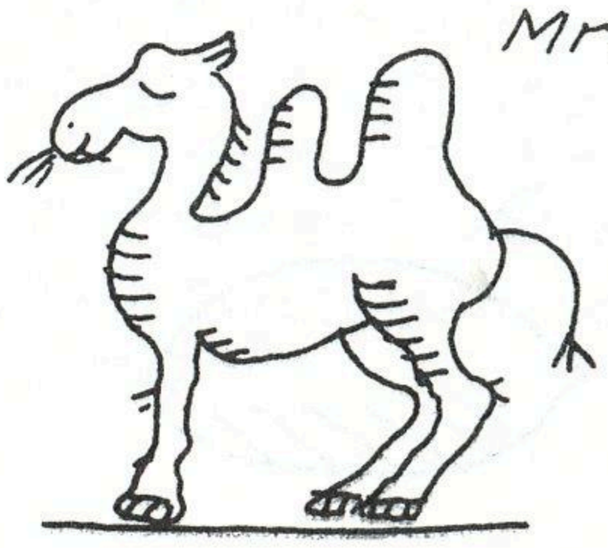
S. Beal

Date - Nut Bread

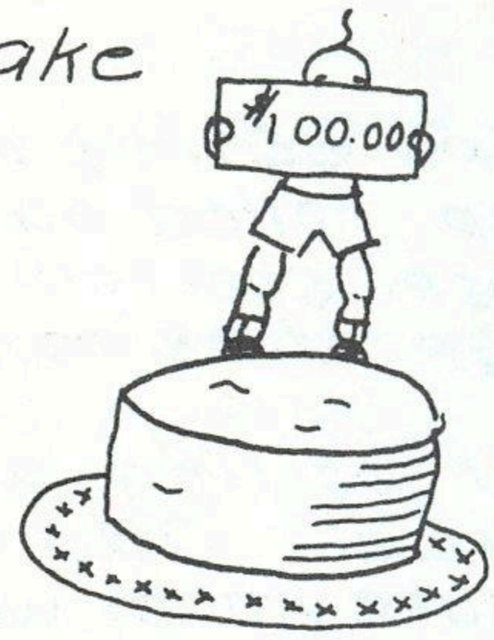
1 C. chopped walnuts
1 C. chopped dates
1½ tsp. baking soda
½ tsp. salt
3 tbsp shortening
¾ C boiling water
2 eggs
1 cup sugar
1½ cups flour
1 tsp vanilla

Mix nuts, dates, baking soda and salt- add shortening and boiling water. Let stand until batter is made.
Beat eggs, add sugar, flour, and vanilla, beating with a fork. Add date mixture and blend well. Pour into a greased and floured loaf pan and bake in a 350° oven for 1 hour and 5 minutes. Cool for a few hours before slicing. Delicious!

Mrs. Michael J. Berberian



Hundred Dollar Johnny Cake



1 pint flour
½ pint corn meal
½ cup sugar
2 tsp. cream of tartar
1 tsp. soda
1 egg
1 tsp. butter
Flour enough for a stiff batter. Bake in shallow pan.

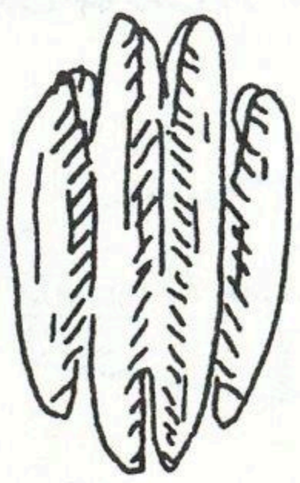
M. Steele

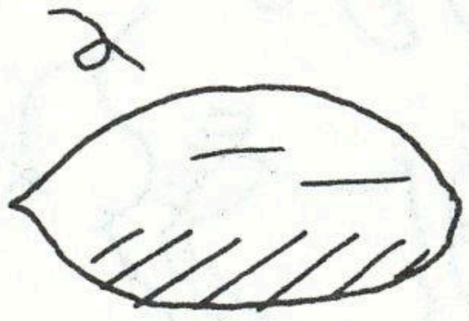
Butterscotch Pecan Rolls

4¼ cups flour
1½ teasp. salt
2 yeast cakes
1 cup milk (scald and cool)
¼ cup sugar
⅓ cup butter
2 eggs (beaten)

Crumble yeast into a bowl, add milk slowly and stir to soften yeast. Add sugar, eggs, salt and flour. Mix thoroughly. Add melted butter and mix again. Turn onto a floured board and knead to a smooth dough. Place in a well greased bowl, cover and let rise until double its bulk. Knead and let rise for 50 min. Turn onto the board and roll to ½ in. thickness. Brush with butter and sprinkle with ½ C. brown sugar. Roll as for a jelly roll and cut into 1 inch slices. Butter a baking pan generously and cover the butter with a layer of brown sugar. Cover the sugar with a layer of pecans. Place rolls, cut side down, on the nut meats. Let rise 25 minutes. Bake at 425° for 20 minutes, placing on a low shelf of the oven until well risen. Invert pan at once.

Mrs. Atherton Spalding





Jelly Gem Muffins

⅓ cup shortening
½ cup sugar
1 egg
½ cup milk
1½ cups sifted flour
1½ tsp. baking powder
½ tsp. salt
¼ tsp. nutmeg

Mix - beat well - Fill greased muffin tins ½ full. Add 1 tsp. currant jelly in the center of each muffin. Cover with more batter. Bake 350° for 20-25 minutes. Remove from pans and brush with melted butter. Sprinkle with cinnamon and sugar.

Mrs. W. Hart Nichols

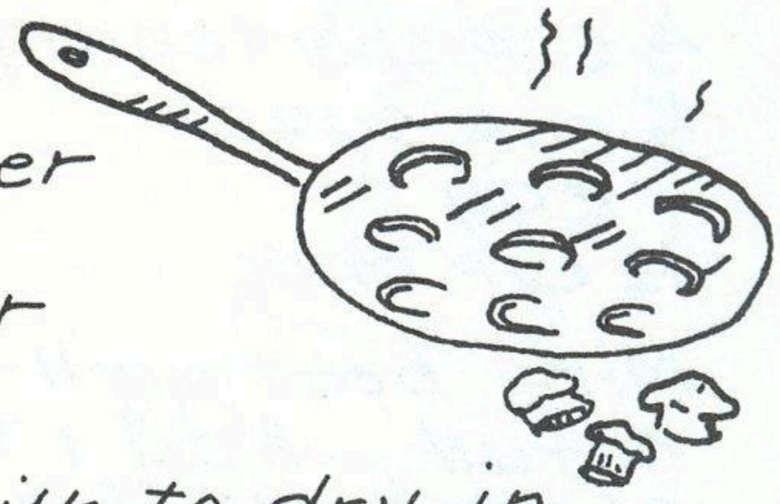
Cinnamon Twists

Bring to a boil in a large sauce pan 1 cup sour cream. Remove and stir in until well blended -
1 tbsp. shortening
1 tsp salt
3 Tbsp. sugar
Pinch soda

Cool to lukewarm. Add 1 unbeaten egg and 1 cake of crumbled yeast. Stir until dissolved. Mix in with spoon 3 cups sifted flour. Turn on a floured board and knead lightly to form a smooth ball. Cover with a damp cloth and let stand 5 minutes. Roll dough ½ in. thick into rectangle about 6 x 24. Spread with 2 tbsp. soft butter. Sprinkle half of dough with ½ C. brown sugar and 1 tsp. cinnamon. Put unsugared half-over sugared half-pressing to seal in the filling. Cut dough in strips. Form a spiral stick. Place on greased baking sheet 2 in. apart. Cover with damp cloth for 1 hour and 15 minutes. Bake 12-15 minutes at 375°. Spread while warm with thick white icing.

S. Beal

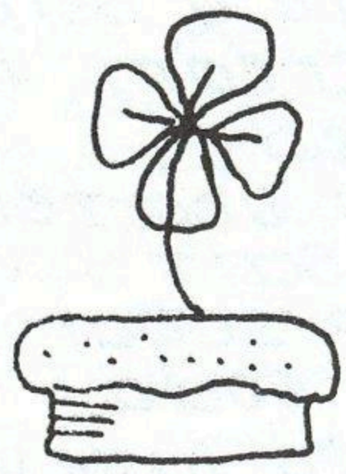
Old Fashioned Griddle Muffins



1½ cups flour
2 teaspoons baking powder
¼ teaspoon salt
1 tablespoon melted butter
2 eggs slightly beaten
½ cup milk
Add butter, eggs, then milk to dry ingredients. Heat griddle with greased rings on it until quite hot. Put mixture in the rings filling them ½ full. Bake 5 minutes more.
After muffins are cooked on one side they will slip out of the rings.
An old Irish rule.

Mrs. Thomas Worcester

Irish Bread



4 cups all purpose flour
¼ Cup sugar
2 level tbs. baking powder
1 tsp. salt
1 cup seedless raisins
1 tbs. caraway seeds
½ cup shortening
1 egg
1 cup milk
Sift together flour, sugar, baking powder, and salt. Add raisins and caraway seeds. Work in shortening with pastry blender or fingers. Beat together egg and milk; stir into flour mixture to make soft dough. Pour into greased 7 inch round deep pan. Mark cross on top of bread with knife. Let stand in room 30 minutes. Bake in 400° oven 30 minutes. Loaf will be golden and about 4 inches high.

Virginia Power

Oatmeal Bread

2 cups Quaker oats
1 cup Wheaties
3 cups boiling water
1 tsp. salt
1 tbsp. sugar
1 Tbsp. butter
Mix and let stand until lukewarm. Add yeastcake dissolved in ¼ cup lukewarm water-
1 cup molasses
5 cups flour
Leave to rise in warm place, covered with cloth - about 2 hours.
Knead on floured board. Divide into 3 loaves: Let rise in bread pans until they double in size.
Bake 350° for 1 hour.

Mrs. Sears

Refrigerator Rolls

Dissolve 3/4 cup shortening in 1 cup boiling water. Add 1 cup cold water - 2 eggs (well beaten) 2 yeast cakes dissolved in ½ cup luke warm water -
3/4 cup sugar
1 tsp. salt
7 cups flour
Mix well and put in refrigerator over night in large, well-greased bowl.
Make into small balls lightly rolled in floured hands, putting 3 balls in each muffin pan.
Let rise 2 ½ hours. Bake 400° for 20 minutes.

Mrs. Ryder

Lemon Bread

Pan 10 1/4 x 3 5/8
3 tbs. Shortening
3 tbs. butter
1 cup w. sugar
2 eggs beaten
Rind of 1 Lemon
½ tsp. salt
½ cup milk
1 ½ c Pastry or all-purpose flour
1 tsp. baking powder
½ c. walnuts cut fine
few cherries for color
Bake 1 hour in 350° oven. Pour over bread as soon as it comes out of oven.
1/4 cup white sugar
Juice of half lemon

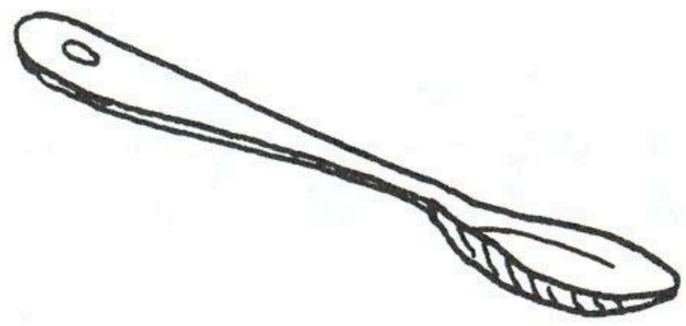
Ora Falling

Maypo Oat Muffins

½ cup sugar
salt
1 egg
½ cup Maypo Oat cereal
2 tbs. melted oleo.
1 scant tsp. soda
1 cup buttermilk
1 cup flour
1 tsp. baking powder
Beat egg. Add sugar and little salt. Beat in Maypo Oats and melted oleo; add sifted dry ingredients and buttermilk alternately. Bake in small muffin pans 400°

Mrs. W. Glancy

Spoon Bread



Beat 2 eggs in bowl. Add 2 cups buttermilk. Sift into this:
½ cup corn meal
¼ tsp. baking powder
½ tsp. salt
1 level tsp soda
Add 2 tbsp. bacon fat
Pour in greased casserole and bake 35 minutes at 375°

Mrs. Forbes

Sour Cream Coffee Cake

2 eggs
1 stick margarine (room temperature)
1 cup sugar
2 cups flour
½ tsp. salt
1 TSP baking powder
1 tsp. baking soda
1 tsp vanilla

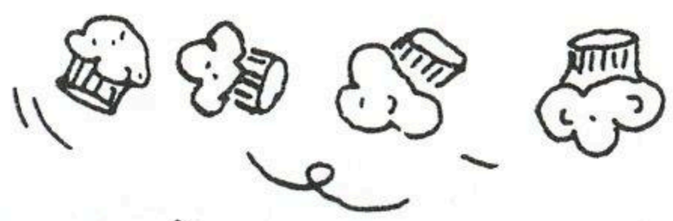
Topping + Filling
2 Tbs. sugar
1 tsp. cinnamon
½ cup chopped nuts

Cream eggs, margarine and sugar. Add alternately the sifted dry ingredients with the sour cream and then the vanilla. Pour half of batter in greased floured angel food pan, sprinkle with half of nut mixture and the rest on top. Bake about 35 minutes at 350°.

Alice Farrar

Rolls

1 yeast cake dissolved in ½ cup cold water.
Mix together in large bowl:
¼ cup butter
¼ cup sugar
½ cup boiling water



Let cool. Add yeast and water mixture. Add also:
1 beaten egg and 1½ tsp. salt. Add as you stir:
3 cups sifted flour.
Dough will be soft. Place in refrigerator covered for several hours. Then make up rolls and let rise 2-3 hours. Bake 450° for 6-7 min.

Mrs. Robert W. Power

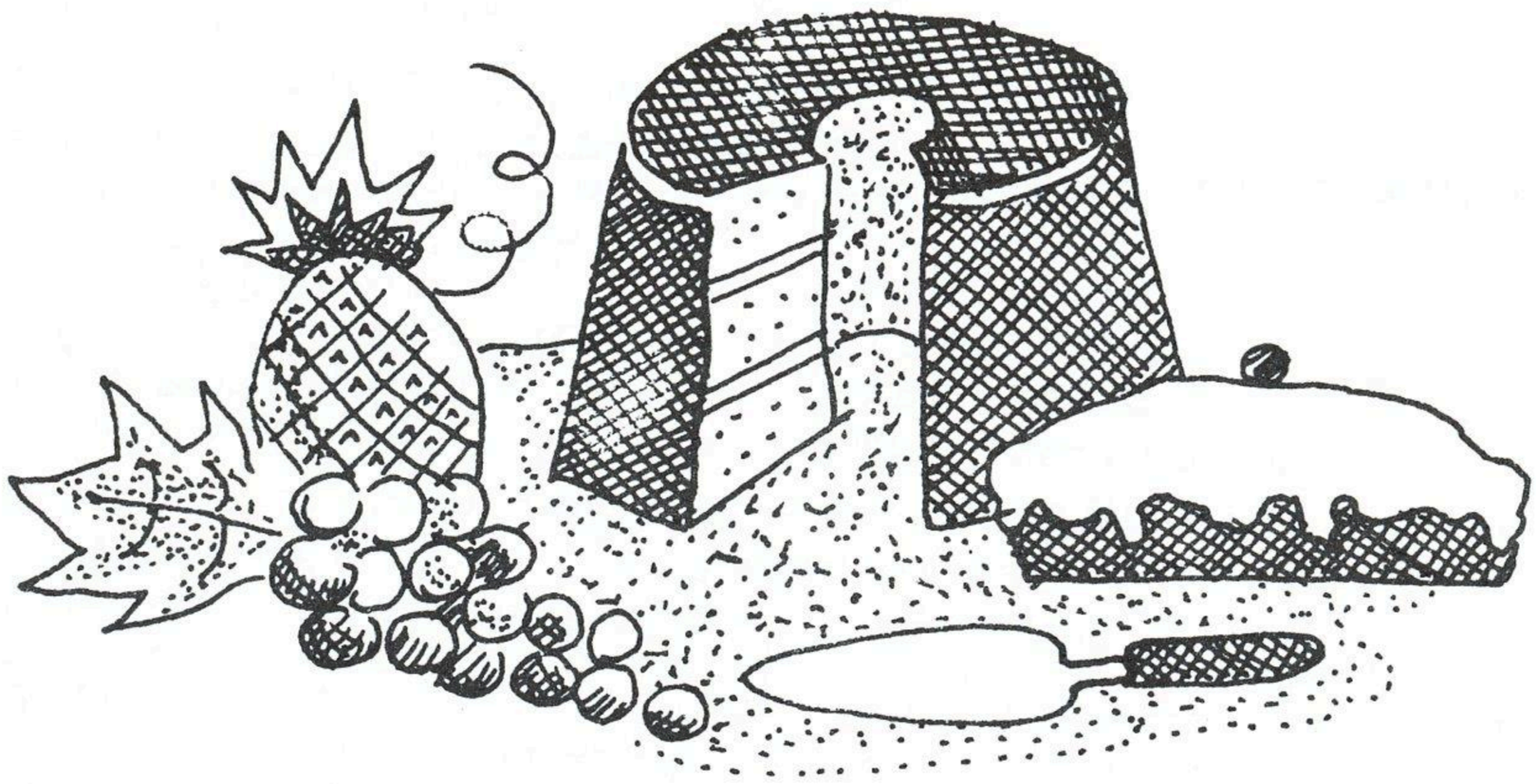
The News-Tribune

Serving

Waltham - Newton - Weston

and Surrounding Communities

CAKES AND FROSTINGS



Angel Food Dessert

Split an angel food and put this filling between layers and all over outside:
Mix ⅓ cup sugar with ⅓ cup flour and add
2 cups whole milk (cold)
Cook this in double boiler until like cornstarch pudding. Cool until tepid, not cold.
Fold in 1 cup soft butter (not melted) Spread on cake.
Roll out with rolling pin enough peanut brittle candy until real fine. Place this in palm of hand and pat on sides of cake and on top. Very delicious! Serve cold.

Jean Melby

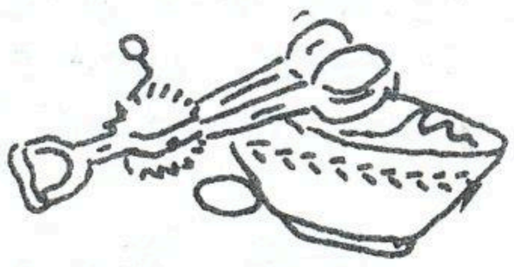
Cheese Cake

Crust: 24 graham crackers (crushed fine)
scant ¼ cup butter, melted.
Line ungreased spring form with crust mixture

1 lb. cream cheese
1 cup sugar
6 eggs separated
1 pt. sour cream
1 tsp. vanilla
½ tsp. salt
¼ tsp. cinnamon
3 tbs. flour
3 tbs. lemon juice

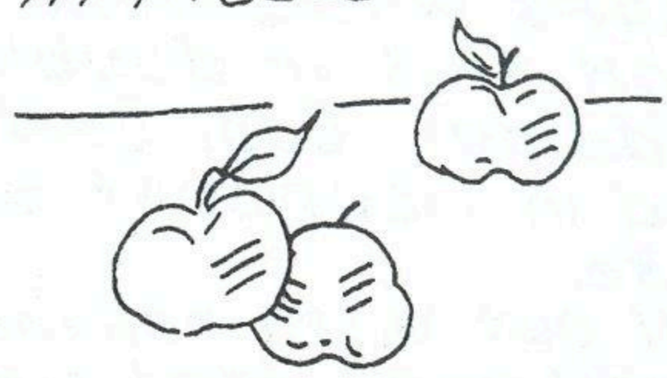
Soften cream cheese, gradually add sugar. Cream mixture. Add egg yolks (unbeaten) sour cream, flavoring, dry ingredients and lemon juice. Beat until smooth. Fold in stiffly beaten egg whites. Pour into spring form. Sprinkle lightly with nutmeg. Bake 1 hour in 300° oven. DO NOT OPEN OVEN until end of 1 hour. If cake is too pale, turn oven to 325° and bake 15 minutes longer. Shut off oven and LEAVE CAKE IN UNOPENED OVEN for 1 hour longer. Remove from oven and cool. Cake must be stored in the refrigerator. Serve cold.

Libby Flaschner



Apple Sauce Cake

½ cup butter
1 cup sugar
1 cup cold, unsweetened apple sauce
1 tsp. Soda mixed with apple sauce
1 cup raisins and nuts cut in pieces
1 tsp. vanilla
1 tsp. cinnamon
½ tsp powdered clove
2 cups flour
pinch of salt



Butter Frosting
¼ cup butter
1½ cups powdered sugar
¼ cup evaporated milk
1 tsp. almond extract.

Mrs. Theodore Wester

Weary Willie Cake

1 cup sugar
1 cup flour (large)
1 round tsp baking powder
pinch of salt

Into measuring cup put 1 large tbsp. of butter and 1 square of chocolate. Stir while melting. Add a little milk. Break in 2 eggs. Fill cup with milk. Pour this into dry ingredients and beat well. Flavor with 1 tsp. vanilla. Mocha frosting is good on this cake.

A. M. Nickerson

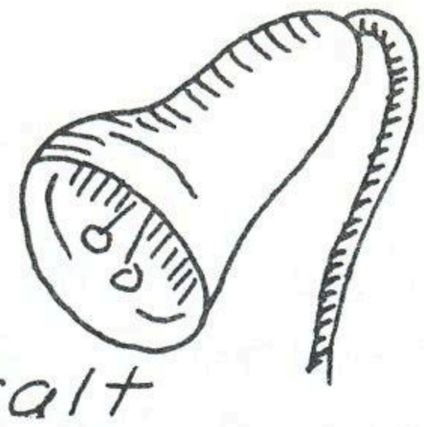
Easy Sponge Cake

4 eggs - separated
1 cup sugar
1 tsp vinegar
1 cup flour

Beat egg whites stiff and add sugar. Beat yolks well and add vinegar. Blend mixture; gradually beat in flour. Bake in angel cake pan ungreased and unfloured at 325°.

S. Beal

Calla Lily Cakes



3 eggs
1 cup sugar
2 tsp. baking powder
1 cup sifted flour
¼ tsp. salt
1 tsp vanilla

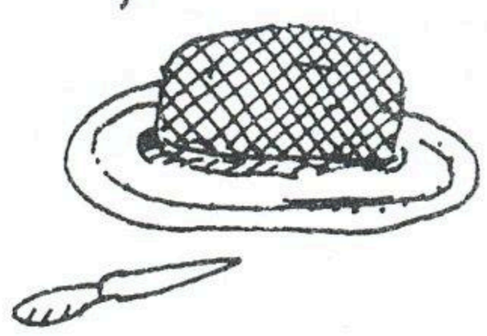
Beat eggs. Add water and vanilla then rest of dry ingredients. Put 1 level tablespoon batter on greased cookie sheet. Bake only a few at a time. Bake at 350° about 7 or 8 minutes. Remove from oven and working quickly, roll each small cake into shape of a calla lily, fastening with a toothpick. When cold, remove tooth picks and fill cones with sweetened whipped cream with a bit of yellow frosting for the stamen.

Mary Connolly

Fudge Cake

2 squares chocolate
1 cup sugar
1 egg yolk
1 cup flour
1 cup milk
butter size of egg
Pinch salt
½ tsp. baking soda
1 tsp. vanilla

Cook chocolate, and milk together until thick. Cool- Cream sugar and butter together- Add egg yolk- then chocolate mixture and beat well. Add sifted dry ingredients-mix well. Add vanilla. Pour into 8" greased, floured cake pan. Bake 35 minutes in 375° oven. Frost with creamy frosting if desired. Melt 2-1oz. squares of chocolate in ¼ cup boiling water with 2 tbs. butter. Add 2 cups confectioners sugar and beat to spreading consistancy.

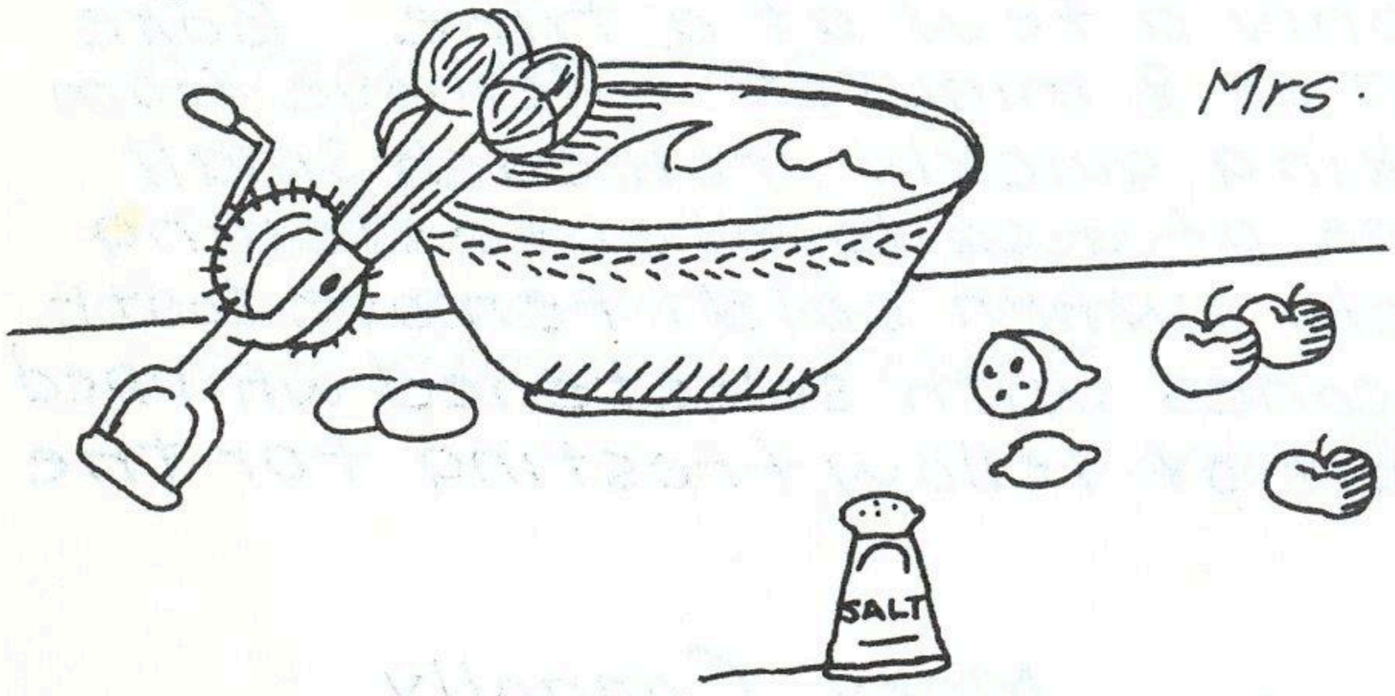


E. Hardy

Cake Filling - Apple and Lemon

"This is my grandmothers' recipe but the younger generation is "mad for it."
Grate the peel of one large lemon. Grate two large apples including peel. Add the extracted juice of lemon. then add one beaten egg yolk. To 1 cup granulated sugar add 1 tbs. corn starch and 1/8 tsp. salt. Mix well and stir into apple mixture and boil 1-2 minutes stirring constantly. This is enough for an 8", 3 layer cake.

Mrs. Clinton P. Biddle



Sponge Cakes

Beat whites of 4 eggs and 1/4 tsp salt until firm but not dry. Beat egg yolks until light yellow.
Add:
1 cup sugar
1/2 cup flour
juice of 1/2 lemon and a little grated rind
Fold in egg whites and bake in dry or floured muffin tins 3/4 filled for about 30 minutes (until light brown) Sprinkle granulated sugar on top a minute or two before taking from oven improves them.
then:
Cool upside down resting on cups.

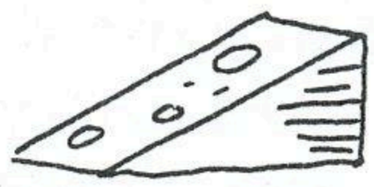
Mrs. Sears

Cheese Cake

⅓ cup butter or oleo
⅓ cup brown sugar
¼ tsp. cinnamon
1⅓ cups Graham crackers (fine - about 16)

xxxxxxxxxxxxxxxx

4 - 3oz. packages cream cheese
2 eggs
½ cup sugar
½ tsp. Vanilla



xxxxxxxxxxxxxxxx

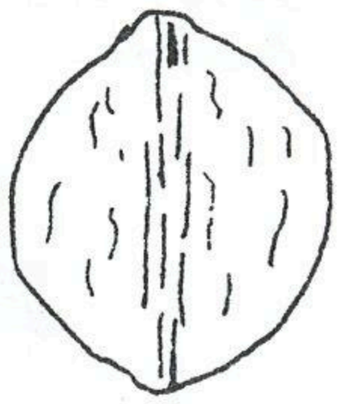
1 cup sour cream (½ pt.)

xxxxxxxxxxxxxxxxxx

Make crust with part 1. Beat eggs and Part 2 mixture together and put in crust. Use a 9" pie plate or pan and bake in a 350° oven for 30 or 35 minutes.
Sour cream is added after cake is out of oven - even when still warm.

Helen Larkin

Walnut Cake



5 oz. finely chopped walnuts
5 oz. sugar
2 oz. fine bread crumbs
5 egg yolks
¼ tsp. cloves
5 egg whites stiffly beaten
pinch of mace
salt

Cream the beaten yolks with sugar. Add the nuts and all other ingredients one by one and lastly fold in egg whites. Mix thoroughly. Bake in a loaf pan in a slow oven for 1½ hours. Make cake day before it is wanted. Just before serving, cut in thin slices and spread each with whipped cream and place them one on top of the other until the cake is built up again. Serve with more whipped cream on the top.

S. Beal

Chocolate Peppermint Cake

¼ cup shortening
1 cup sugar
2 egg yolks
2 squares chocolate (unsweetened)
1½ cups flour
½ tsp. salt
1 tsp. soda
1 cup sour milk
1 tsp. vanilla

Beat shortening, sugar and egg yolks briskly. Add chocolate, melted. Add sifted dry ingredients alternately with sour milk. Mix well. Add vanilla and pour into square (7½") or oblong cake pan, rubbed with shortening. Bake in moderate oven (350°) 50 to 60 minutes. Cool on rack.

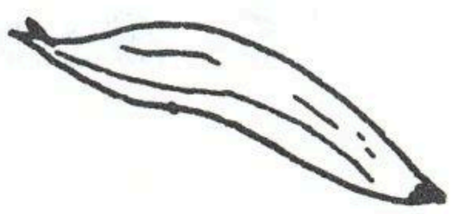
FROSTING: Put 1½ cups granulated sugar, 2 unbeaten egg whites and ⅓ cup water to cook over boiling water. Beat 4 minutes with Dover beater. Add ½ tsp. peppermint flavoring (or ¼ cup crushed after-dinner mints) Beat until thick. Remove from boiling water and continue beating-frosting will spread. Cover top and sides of cake. Melt 2 squares unsweetened chocolate and blend with 1 tsp. shortening. Pour over cake, letting chocolate run down sides. This is a good dark cake and inexpensive! For layer cake, increase by one half.

Mrs. Weston Blake

Banana Cake

½ cup shortening
1½ cups sugar
2 well beaten eggs
2 cups cake flour
½ tsp soda
1 cup mashed bananas
¼ cup sour milk
½ tsp. salt
1 TSP. vanilla

Thoroughly cream sugar and shortening. Add vanilla and eggs and beat 'til fluffy. Add sifted dry ingredients alternately with milk and banana pulp. Pour into 8" greased and floured pan and bake in 350° oven for 50-60 minutes. This cake is moist and keeps or freezes beautifully



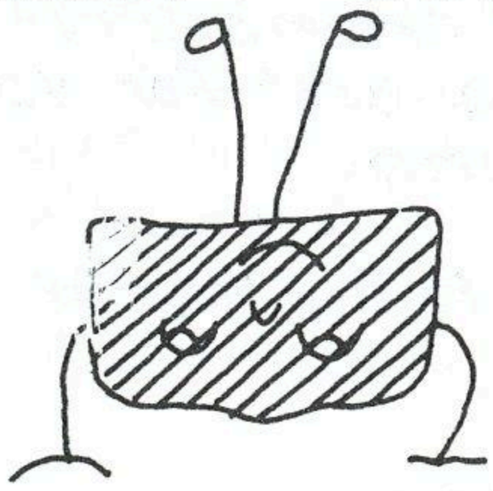
E. Hardy

Chocolate Fudge Upside-down Cake

3 tbs. melted butter } mixed
3 tbs. brown sugar }
Spread on bottom of 8"x8" pan 1 cup finely chopped walnuts pressed in on top of sugar.
Cake:
1 cup sugar
2 tbs. butter
1 egg yolk
¾ cup milk
2 squares melted chocolate
1 cup sifted cake flour
1 tsp. baking powder (heaped)
1 tsp vanilla - pinch salt

Beat egg white: stiff and fold in. Pour into pan on top of sugar, butter and nuts. Bake about 45-50 minutes at 350°. Invert on cake cooler. Serve with whipped cream when cool. Cuts about 9 squares.

Mrs. W. Glancy

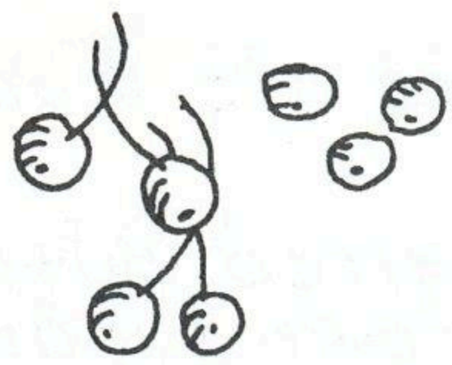


Creamy Fudge Frosting

1 cup white sugar
4 tsp. shortening
½ cup milk
½ tsp. vanilla
3 squares cooking chocolate
Melt chocolate over hot water. Add all other ingredients except vanilla. Cook slowly until mixture forms a soft ball in cold water. Cool, add vanilla. Beat until creamy.

E. P. Emslie

Cranberry Cake



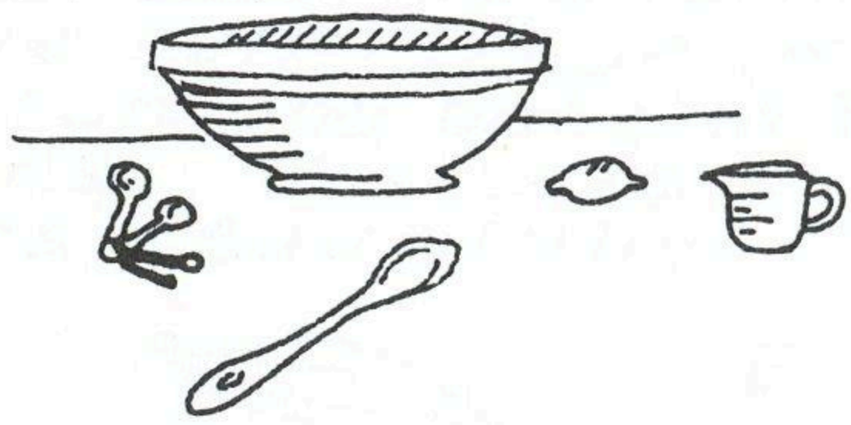
2½ cups sifted cake flour
1½ tsp. baking powder
½ tsp. baking soda
1 tsp. salt
1⅔ cup granulated sugar
¾ cup vegetable shortening
2 or more. tsp. grated lemon rind
1 cup milk
3 tbs. lemon juice
3 unbeaten eggs
¾ cup chopped cranberries
Measure flour, baking powder, soda, salt and sugar together and sift. Soften shortening, blend in lemon rind. Sift in dry ingredients. Add lemon juice to milk and then to other ingredients and beat for 2 minutes. Add eggs and beat one minute. Add cranberries. Pour into 2 - 9" pans. Bake 350° for 40 minutes. Use lemon uncooked frosting.

Mrs. R. J. Herm

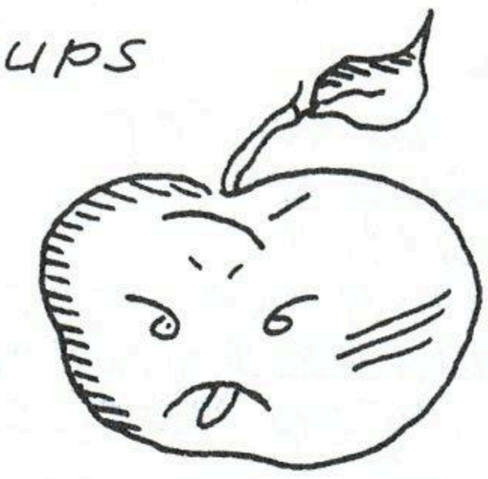
Lemon Frosting

½ cup butter or margarine
dash of salt
4 cups confectioners' sugar
4-5 tbs. cream or milk
Juice and grated rind of 1 lemon
Soften butter, add salt and the lemon rind. Beat until fluffy. Stir in gradually ⅓ of sugar. Add sugar and cream alternately until almost smooth. Add lemon juice and beat until smooth. This frosts two 9" layers.

Mrs. A. J. Herm



Fresh Apple Cake

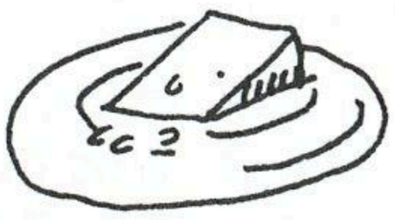


Apples - 2-3 medium, or 1 3/4 cups
1 cup sugar
1½ cup cake flour
1 tsp. baking soda
½ tsp. salt
1 tsp. Cinnamon
½ tsp. Allspice
½ tsp. nutmeg
½ cup melted butter or margarine
1 egg unbeaten
½ cup seedless raisins
½ cup chopped nuts
Peel and core apples, coarsely chop, put in large bowl and add sugar and let stand 10 min. Sift flour, and resift with other dry ingredients. Blend melted shortening, and egg into apple mixture. Add flour, stirring just until blended. Fold in raisins, nuts, and pour into greased and lightly floured 8 inch square pan. Bake 350° for 50-55 minutes. Cool 10 minutes and remove and cool on rack. Sprinkle with confectioners sugar.

Mrs. G. Porter

Apple Crumb Cake

Mix altogether with hands until crumbly.
4 cups flour
1 cup sugar
2 tsp. baking powder
1 cup Crisco, oleo or butter
1 tsp. vanilla
2 eggs
¼ tsp. Salt
Put ½ of mixture on bottom of large greased pan and cover with loads of cut-up apples; add rest of mixture and sprinkle with nutmeg and cinnamon. Bake 1 hour in a 350° oven.



Mrs. P. Wentworth

Fruit Cake

Cook following ingredients together for 5 min. and cool.

2 cups cold water
2 cups sugar
1 cup butter
1 pkg. seedless raisins
1 cup chopped walnuts
1 pkg. chopped dates
1 lg. jar mixed fruits
½ tsp. salt
2 level tsp. cinnamon
1 level tsp. allspice
1 level tsp. clove

When cool add 3 cups sifted flour and 1 tsp. soda. Bake 2 hours to 2 hours and 10 minutes. Be sure not to fill pans too full.

Mrs. P. Wentworth

Quick Fudge Cake

1 ⅔ cups sifted flour
2 tsp. baking powder
½ tsp. salt
2 cups sugar
2 eggs separated
milk
2 tbs. shortening
½ tsp. vanilla
4 squares melted chocolate

Mix and sift the dry ingredients. Put egg yolks into measuring cup and fill with milk. Pour into mixing bowl with ½ cup of additional milk and add shortening and vanilla. Gradually add flour and sugar mixture stirring until well mixed. Stir in chocolate and beat vigorously one minute or until smooth. Fold in stiffly beaten egg whites. Turn into buttered layer pans or a square pan. Bake in a moderate oven (350°) 25 to 40 minutes or until well done. Frost and serve fresh.

Mrs. Bernard E. Mullin

Cocoa Spice Cake

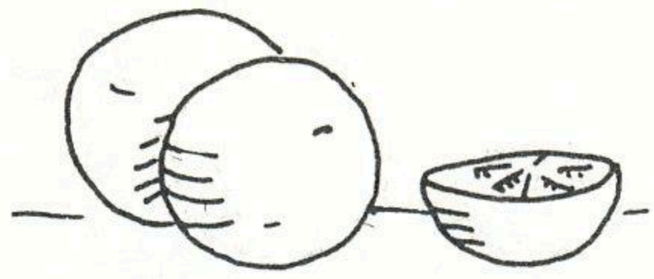
Cream ¾ cup butter and 1 ¾ cup sugar. Add 4 egg yolks (beaten) and mix thoroughly.

Sift: 2 cups flour
2 tbs. cocoa
2 ½ tsp. baking powder
1 ½ tsp. cinnamon
¾ tsp. clove

Add to first alternately with ¾ cup milk. Add 1 tsp. vanilla and fold in 4 egg whites beaten stiffly Bake in large cake pans 25-30 minutes at 400°.

Mrs. Mace

Grapefruit Cake



1½ cups sifted cake flour
¾ cup sugar
1½ tsp. baking powder
½ tsp. salt
¼ cup water
¼ cup vegetable oil
3 eggs separated
3 tbs. grapefruit juice
½ tsp. grated lemon rind
¼ tsp. cream of tartar

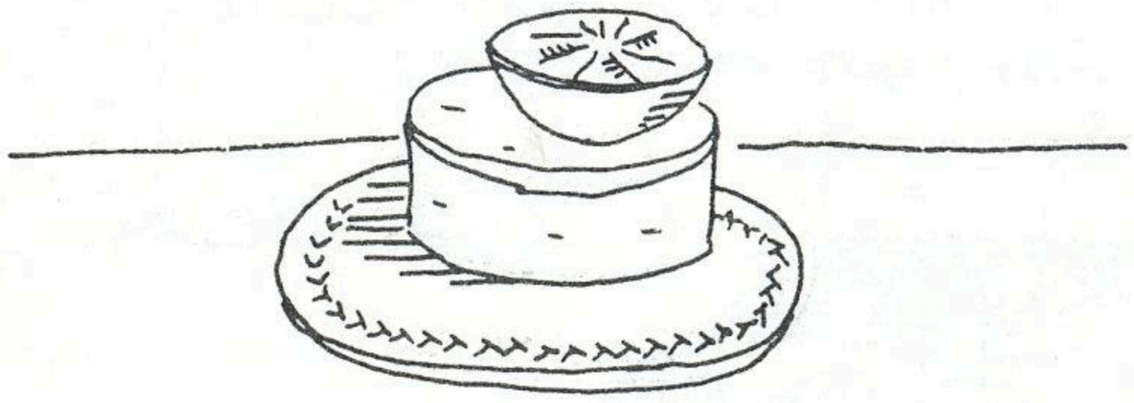
Sift together dry ingredients. Make a well in dry ingredients and add water, oil, egg yolks, grapefruit juice and lemon rind. Beat until smooth. Beat egg whites and cream of tartar until stiff but not dry. Pour egg yolk mixture over whites folding gently until just blended. Pour into ungreased 9" layer cake pan. Bake in moderate oven 350° - 25-30 minutes. Invert pan on cake rack until cool. Carefully remove from pan. Gently cut in half horizontally making 2 layers.

Grapefruit Cream Cheese Frosting

2 pkg. (3 oz.) cream cheese
1 tsp. grated lemon rind
2 tsp. lemon juice
¾ cup sifted powdered sugar
6-8 drops yellow food coloring
1 can (1 lb.) grapefruit sections well drained.

Soften cream cheese and beat until fluffy and lemon juice and rind. Gradually blend in sugar, beat until well blended. Put in light yellow food coloring. Crush 2 tsp. of grapefruit sections. Blend into frosting. Spread on bottom layer and top with several grapefruit sections. Cover with second layer and frost top and sides. Garnish with grapefruit sections.

S. Beal



Lemon Cups

1 cup sugar
4 tbs. flour
1/8 tsp. salt
2 tbsp. butter melted
5 tbsp. lemon juice
grated rind of one lemon
3 egg yolks, slightly beaten
1 1/2 cups milk
3 egg whites, well beaten
Mix sugar, flour and salt together. Stir in butter. Blend well. Add lemon rind and juice, egg yolks and milk. Mix well. Fold in egg whites. Pour in greased custard cups and place in a pan of hot water. Bake 350° for 45 minutes. When baked each will have custard on bottom and sponge cake on top.

H.M.B

Mothers Pastry Cup Cakes

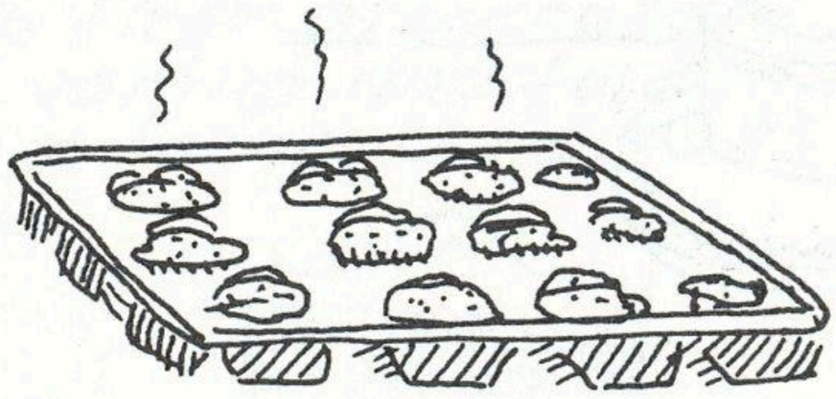
Pastry
cake batter
jelly or jam
Line muffin tins with pastry. Put about 1 tsp. of jelly or jam in the middle of pastry cup. Then half fill tin with any favorite cake batter, being sure to cover jam or jelly. Bake 350° until done. Remove from pan with spatula, and cool so pastry will be flakey.

H.M.B.

Never Fail Chocolate Cake

1 egg
1 cup sugar
1/2 cup cocoa
1/2 cup shortening not melted
1 1/2 cups flour
1/2 cup sour milk or 1/2 cup sweet milk with 1 tsp. vinegar
1 tsp. soda
1 tsp. vanilla
1/2 cup boiling water

Put all ingredients in a bowl in order given. Do not mix until last ingredient is added. Bake 350° for 40 minutes



S. Beal

Prune Cake

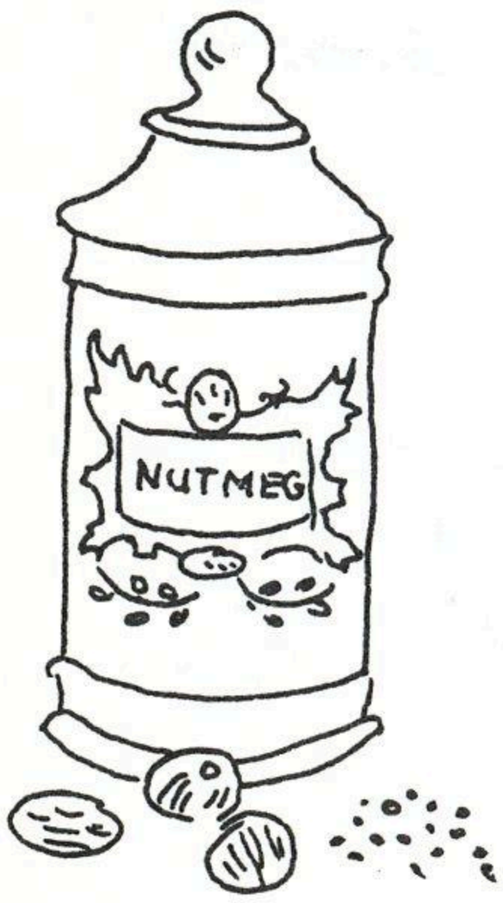
"An old Southern recipe given to me by a friend and very popular."

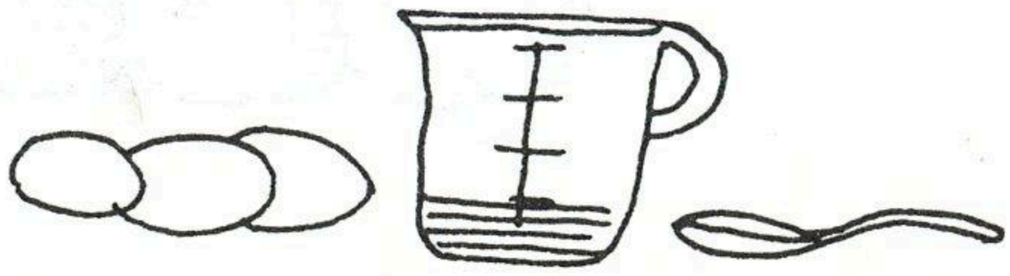
3/4 cup shortening
1 cup sugar
3 eggs, beaten separately (whites added last)
3 tbs. sour cream
1 tsp. soda dissolved in 3 tbs. hot water.
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. allspice
1 cup prunes, stewed, drained and cut fine
1 1/2 cups flour
Fold in stiffly beaten whites, bake in two tins.

Filling:
1 egg beaten
1/2 cup sugar
1/3 cup sour cream
1/2 cup raisins
1/2 cup prunes cut up
butter the size of an egg
Cook together until thick. Add chopped nuts and vanilla.

Frosting:
Coffee, confectioner's sugar, and butter blended together.

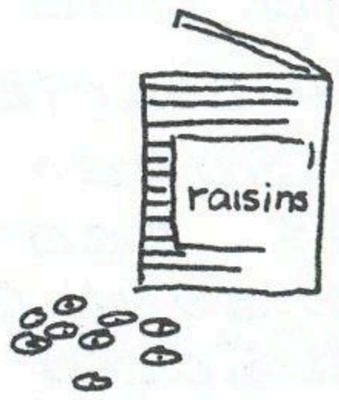
Anna Hall





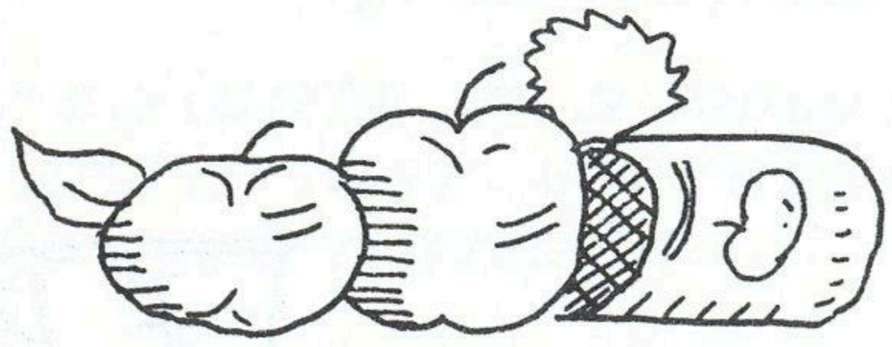
Raisin Applesauce Cake

2 cups sifted all-purpose flour
1 tsp. baking powder
½ tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
¼ tsp. ground cloves
1 cup seedless raisins
1 cup chopped nuts (optional)
½ cup shortening
¾ cup granulated sugar
2 eggs
1 cup sweetened fresh or canned applesauce



Heat oven to 350° (moderate.) Grease and flour a 9½" X 5½" X 2½ loaf pan. Sift together first 6 ingredients. Add raisins and nuts to dry ingredients. Cream shortening and sugar thoroughly. Add eggs, unbeaten, one at a time, beating thoroughly after each addition. Add flour mixture alternately with applesauce beating after each addition. Turn into loaf pan. Bake in 350° oven for 1 hour and 10 minutes or until done. When cool, ice with uncooked vanilla icing.
I have made this in a tube pan also. I have also made it in two small loaf pans.
This cake keeps well, but when I plan to keep it for a while, I omit the nuts. I have frozen this cake (unfrosted) then after it has thawed out, frosted it.

Olga A. Smith

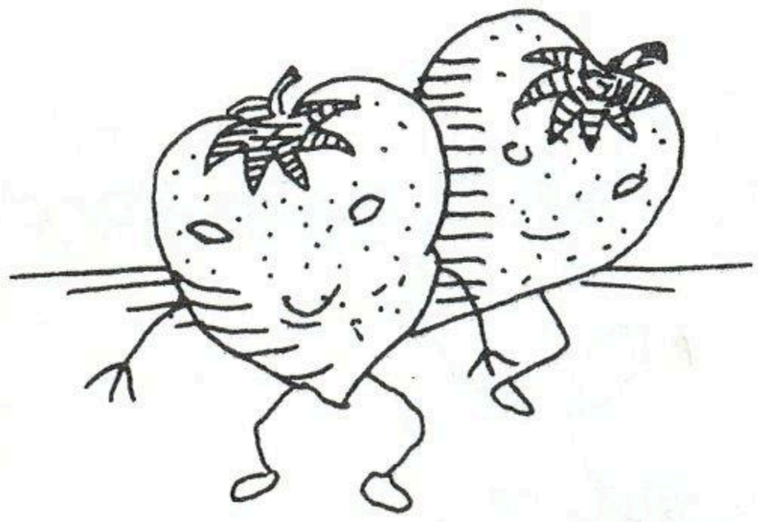


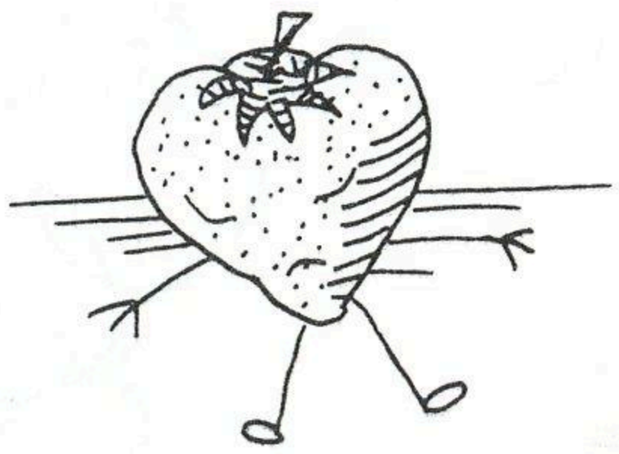
Strawberry Meringue Roll

4 egg yolks
¾ cup sugar
½ tsp. vanilla
4 egg whites
¾ cups cake flour
¼ tsp. salt
1 tsp. baking powder

Beat egg yolks until thick and lemon colored, gradually add ¼ cup sugar and vanilla. Set aside. Beat egg whites until almost stiff. Gradually add remaining sugar. beat very stiff. Fold in egg yolk mixture, then add sifted dry ingredients. Bake in waxed paper-lined 15" x 10" x ½" pan in a 375° oven for 12 minutes. Turn onto cloth dusted with confectioners sugar. Remove paper and trim cake edges. Top with waxed paper. Roll quickly, paper inside. Wrap in cloth. Cool on cake rack. Unroll and spread with-
Strawberry filling-
Whip ¾ cup heavy cream. Fold in 2 tbs sugar and 1 cup sliced strawberries. Roll up and chill. Frost with- Strawberry Meringue-
combine:
¾ cup sliced strawberries
½ cup sugar
1 egg white
⅛ tsp salt
Beat until very stiff about 7 to 10 minutes. After frosting garnish with whole strawberries.

S. Beal





Whipped Cream Cake

1 cup heavy cream
2 egg yolks
1 cup sugar
¼ tsp salt
1 tsp. vanilla
1 ¾ cups flour
2 rounded tsp. baking soda
2 egg whites

Whip cream, drop in egg yolks and beat until foamy. Add sugar, salt, and flavoring. Sift flour and baking powder. Beat whites stiff and add alternately with flour. Bake 35 minutes in a loaf pan or 20 minutes in a layer pan at 375° Good keeping qualities.

Mrs. Frank R. Filter

Russian Tea Cake or Torte

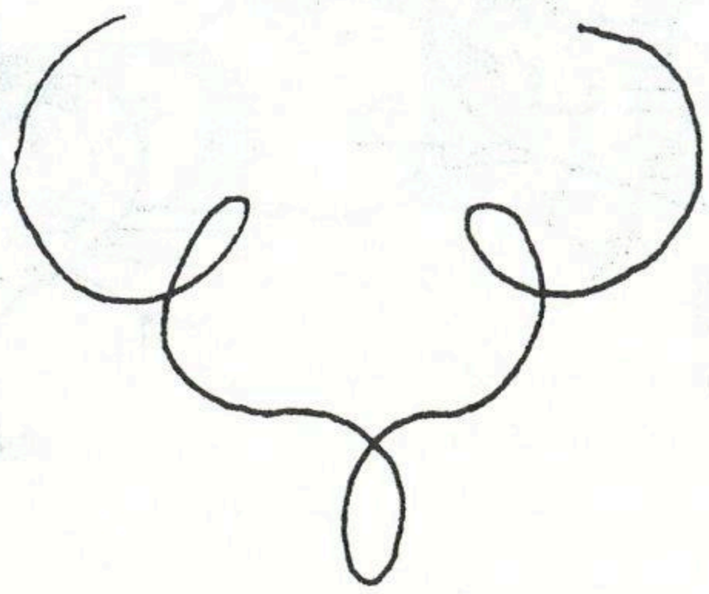
DO DAY Before —
CAKE:-
9 eggs Whites - salt
1 tsp. cream of tartar
5 egg yolks
1½ cups cake flour sifted
Beat egg whites until frothy Add salt and cream of tartar. Beat 'til very stiff. Beat egg yolks and sugar 'til fluffy. Fold in ½ egg white mixture then fold in flour then rest of egg white. Bake 310° for 60 minutes in ungreased 10" tube pan. Invert to cool. Remove from pan and cover.

FILLING:
4 egg yolks
¾ cup sugar
1 cup light cream
1 envelope plain gelatine soaked
1 cup heavy cream
Beat egg yolks and sugar. Add cream and cook to thin custard. Add soaked gelatine. Refrigerate until next day.

NEXT DAY

Beat custard mixture. Add 1 cup heavy cream whipped. Split cake into layers - Fill and frost with custard mixture. Sprinkle with chopped nuts. Refrigerate until used.

E. Hardy



WALTHAM SUPER MARKET

836 Main Street

Waltham, Massachusetts

"The Most Complete Food Store in New England"

ANDERSEN FLORIST

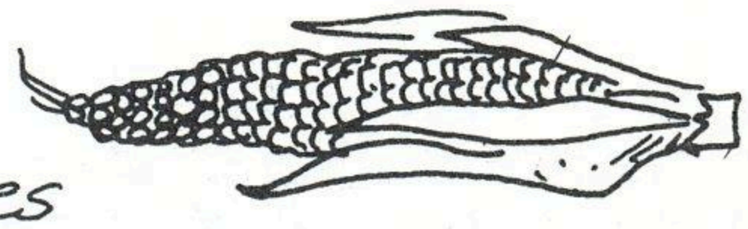
196-198 Moody Street

Waltham, Mass.

Flowers of Distinction

CHOWDERS SOUPS AND STEWS

Corn Chowder



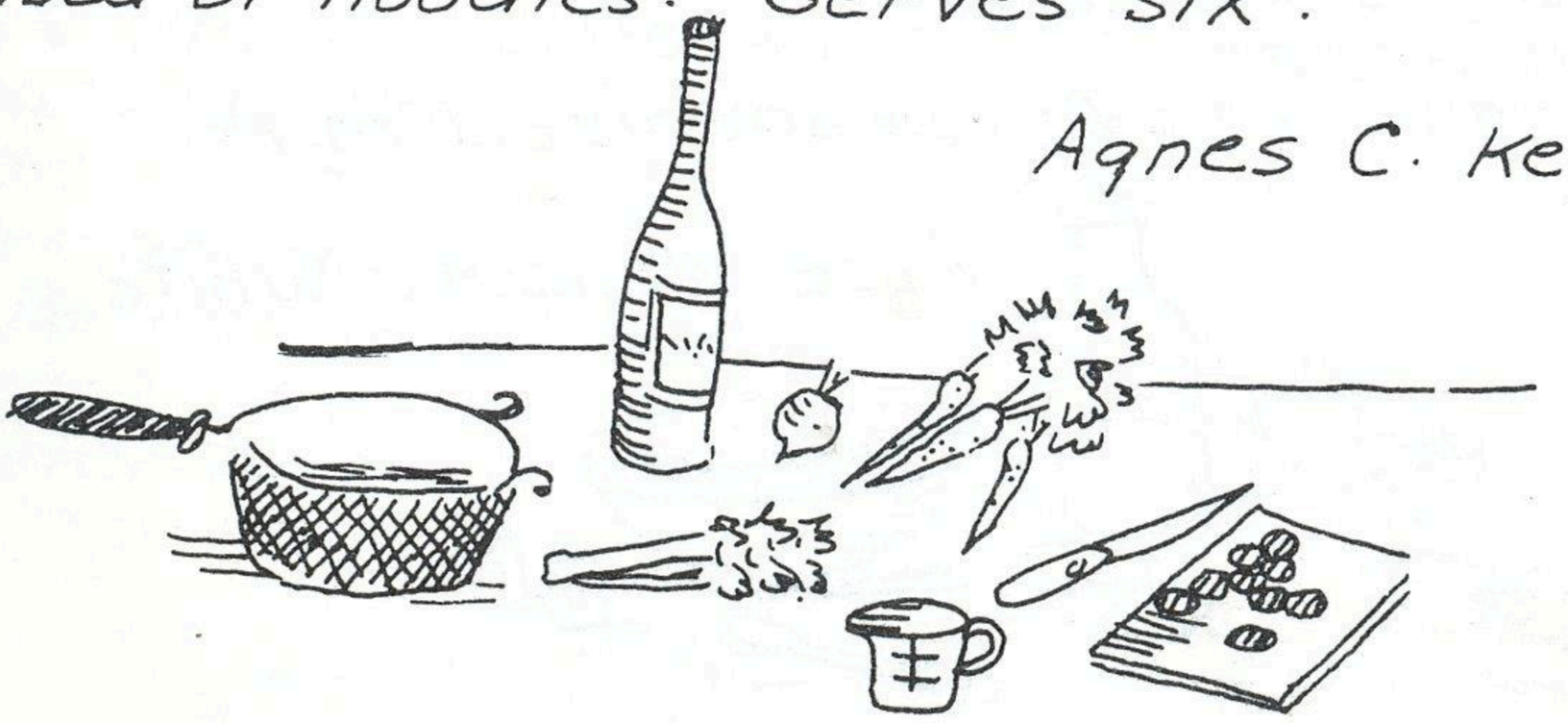
2 cans cream style corn
2 to 2½ cups cubed potatoes
1 medium onion sliced
½ cup fat salt pork cut in small pieces
Salt and pepper to taste
1½ cups water
3 cups milk, butter
Fry pork to a golden brown. Cook potatoes and onion in boiling water until done, to which has been added the drained fat, salt and pepper. Add corn, then milk and butter. Scald, but do not boil. The drained crisp pork scraps are delicious served with the chowder.

Helen A. Tidman

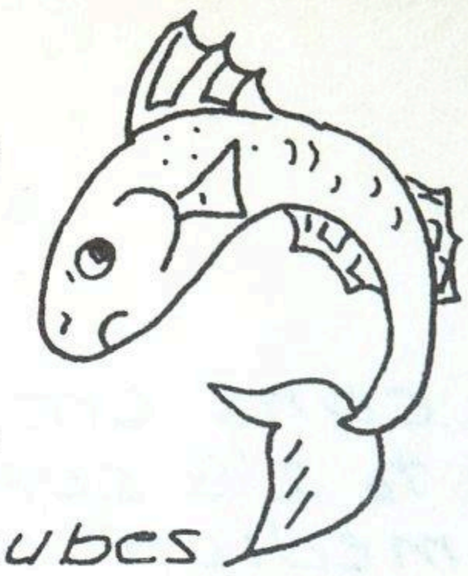
Beef Stew with Wine

2 lbs stew beef cubed
3 tbs. bacon fat
½ cup chopped onion
1 cup diced celery and 1 cup diced carrots
1 can condensed consomme diluted with 1 cup water.
1 cup red wine (burgundy)
Dredge meat with flour seasoned with salt, pepper and oregano. Brown slowly in bacon fat. Add remaining ingredients. Cover and simmer about 2 hours. Stir often, add water if needed. Serve with potatoes mashed or cubed or noodles. Serves six.

Agnes C. Keyes



Fish Chowder



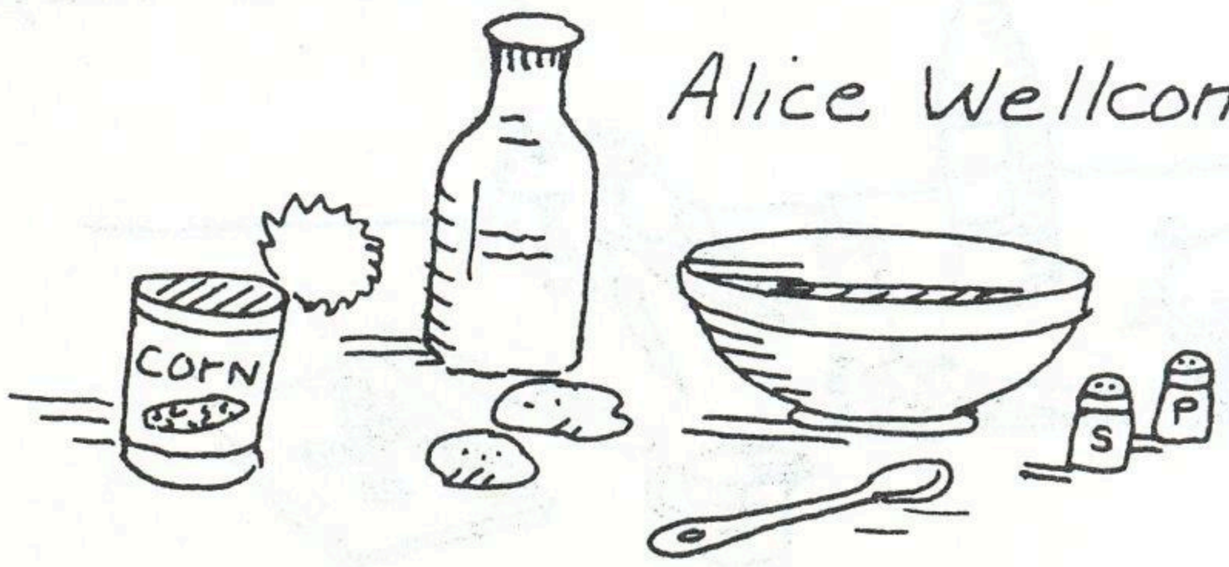
2 to 3 lbs haddock
3 cups cubed potatoes
⅔ cup sliced onions
⅔ cup fat salt pork cut in small cubes
1 tbs. salt
¼ tsp. pepper
1 cup boiling water for cooking fish
2 cups milk - 1 can evaporated milk
butter
Fry pork to a golden brown and set aside. Pour a cup or more of boiling water over fish and cook slowly until fish is white but firm. Remove from water and when slightly cool, remove bones and skin. Cook potatoes and onion in the water in which fish was cooked and add drained pork fat. When potatoe and onion are done, add fish, then milk and butter. Bring to a boil, then turn off heat. A little flour and water thickening can be added if desired before adding fish and milk. Serves 6 to 8.

Helen Tidman

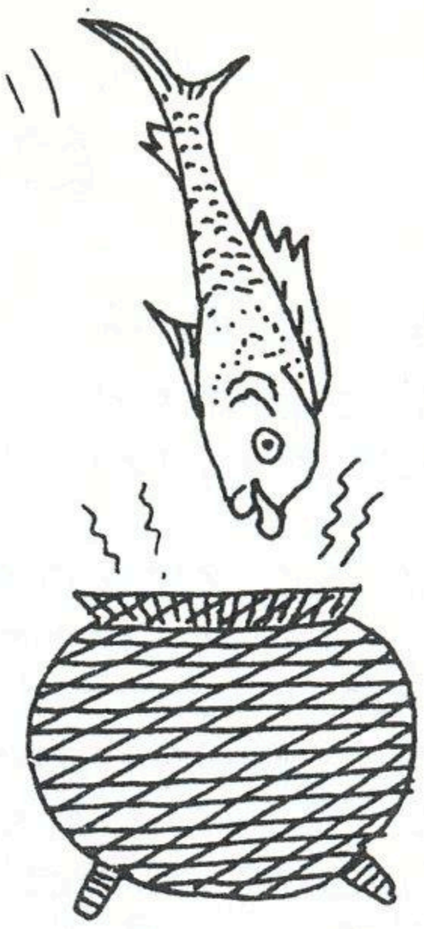
Corn Chowder

4 tbs. butter or oleo and large onion minced. Tried out together, stirring often
2 medium sized potatoes cut up in fine cubes
2 cups boiling water. Cook together until potatoes are tender.
½ cup evaporated milk
Can cream style corn
Salt and pepper
About one cup of homogenized milk.

Alice Wellcome White



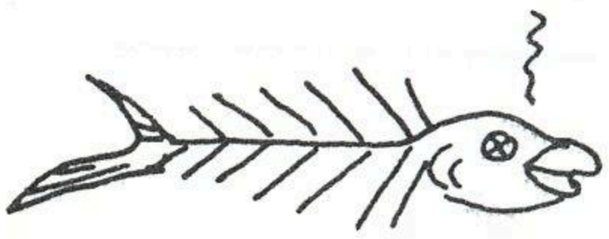
Fish Chowder



5-6 lbs. fresh haddock
1 lb. salt pork
2 medium potatoes
6 medium onions
1 quart milk
1 can evaporated milk
salt and pepper to taste
pinch of nutmeg
pinch of paprika

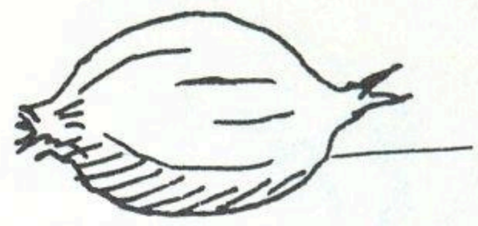
Have fresh haddock skinned and filletted. Save bones and head and have wrapped separately.

1. In just enough cold water to cover, boil over medium heat fillets in one kettle, bones and head in another kettle.
2. Remove fish and allow to cool. Pour both fish waters in same kettle and reduce, over high heat, to 2 cups.
3. Pick by hand whatever fish remains on carcass, add to fillets.
4. Dice potatoes and boil in the 2 cups of fish broth, until tender.
5. Cut salt pork into very small cubes. Trie out in heavy skillet. Save fat. Remove cubes and place on brown paper, to keep until served with chowder.
6. Chop onions and sauté in fat of salt pork, until well cooked and golden brown. Great care should be taken not to burn.
7. Put together in large sauce pan: fish meat-leave: fish fillets in large pieces - fish broth, potatoes, onions. Season to taste with salt, pepper, nutmeg, paprika. Add milk, evaporated milk; bring to boil, remove from fire and allow to cool.
8. Reheat when needed - serve with toasted salt crackers and pork scraps. Chowder taste best after night in the refrigerator.



A. Barrel

Onion Soup



1½ lbs. onions
4 tbs. butter
1 quart stock

1 pint dry white wine
½ lb grated cheese
salt and pepper

Cut the onions in thin slices and brown in half the butter. Add stock and wine and simmer until onions are soft (about ½ hour) In the bottom of an earthenware casserole Place 4 slices of toast. Pour over it half the soup and sprinkle generously with cheese. Add 4 more slices of toast and a thin layer of cheese and the remainder of the soup. Sprinkle over with the rest of the cheese and dot with butter. Put in a hot oven until top is brown and crusty.

D. B.

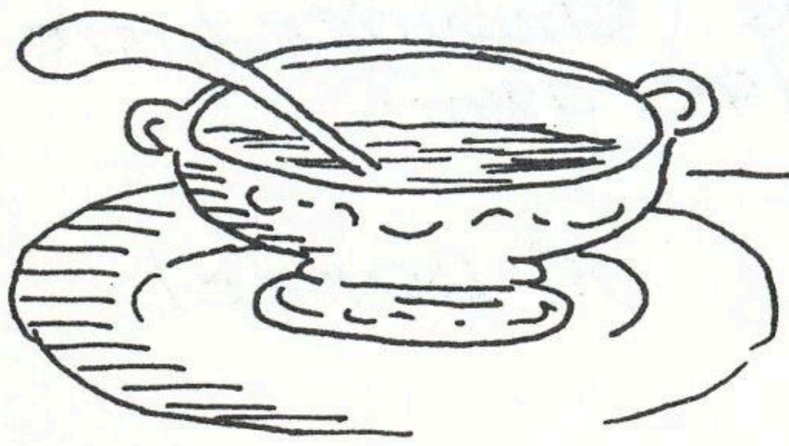
Fish Chowder

3-4 lb haddock
1 quart milk
2 tbs butter
1 can condensed milk or -
jar of light cream

2 small onions - diced
2 small potatoes - diced
1 stalk celery - finely chopped
salt and pepper to taste

Have fish dressed for two fillets; wrap in foil, skin out; package head and bones in separate foil package. Steam both packages in 1-2 inches of water for 1 hour. Remove packages, draining liquor from each into kettle. Boil chopped onions, potatoes and celery in liquor until soft. Add to heated milk, butter and seasoning. Salt and pepper to taste. Flake fillets as small as desired, add to above. Heat, but do not boil. Sherry may be added if desired - also common crackers soaked in warm milk or liquor of chowder.
If planned for an evening meal, prepare in the morning; it's even better the next day. Serves 4.

Ida Harrington



TW 4-1296

REGISTERED JEWELER
AMERICAN GEM SOCIETY

Robert B. Johnson Co.

JEWELERS

JOHN A. GRAINGER

653 MAIN STREET
WALTHAM, MASS.

Compliments of

WALTHAM SCREW CO.

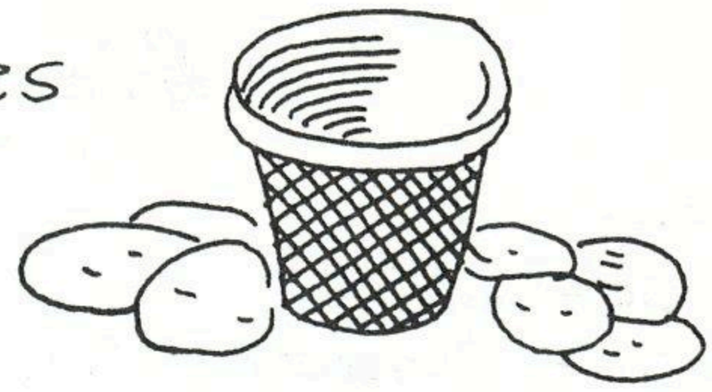
Manufactures of precision screw machine products since 1893.

— • —

77 Rumford Avenue Waltham 54, Mass.

COOKIES
BROWNIES
SQUARES

Thimble Cookies



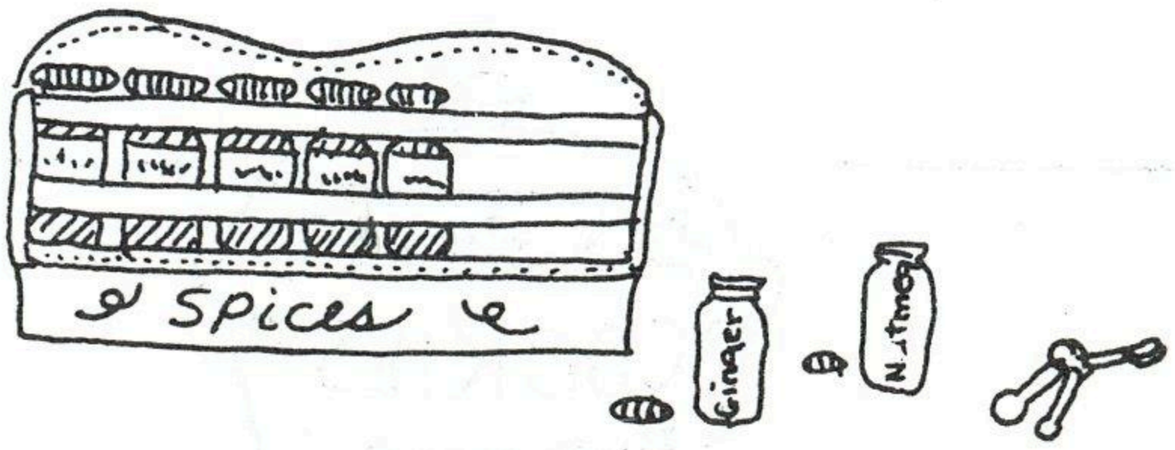
½ cup butter
⅓ cup sugar
1 egg yolk
1 tsp. vanilla
1 full cup of flour
Cream together butter and sugar. Add remaining inaredients and mix thoroughly. Shape into tiny balls. Press center with thimble. Fill indentation with jam. Bake 15-20 minutes at 350°. Makes approximately 3½ dozen cookies.

N. Allen

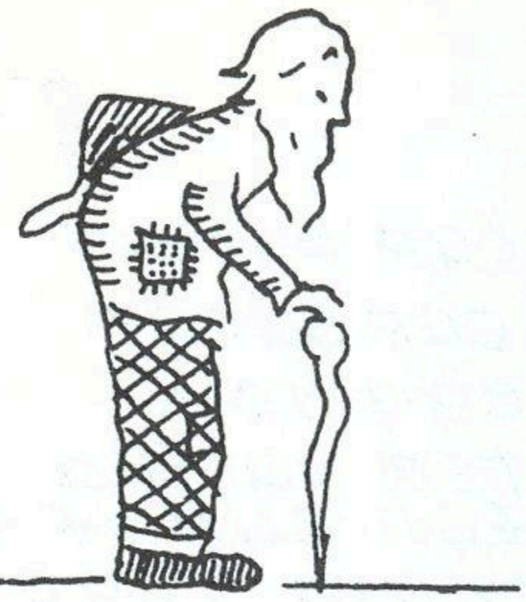
Crisp Ginger Cookies

¾ cup shortening (oleo or Crisco-mixed)
1 cup white sugar
¼ cup molasses
2 cups all purpose flour
1 egg
2 level tsp. soda
1 level tsp. ginger
1 level tsp. cinnamon
½ tsp. mace or nutmeg
½ tsp. salt
Cream sugar and shortening. Add beaten egg and molasses, beat well. Mix all dry ingredients together then stir into mixture. Chill for two hours. Take out teaspoon of dough, roll in hand to form ball then roll in sugar, place on greased cookie sheet, press down with glass- dip in sugar each time you press cookie. Cook at 350° about 10 or 12 minutes. Watch carefully.

Susan A. Hipkiss



Hermits

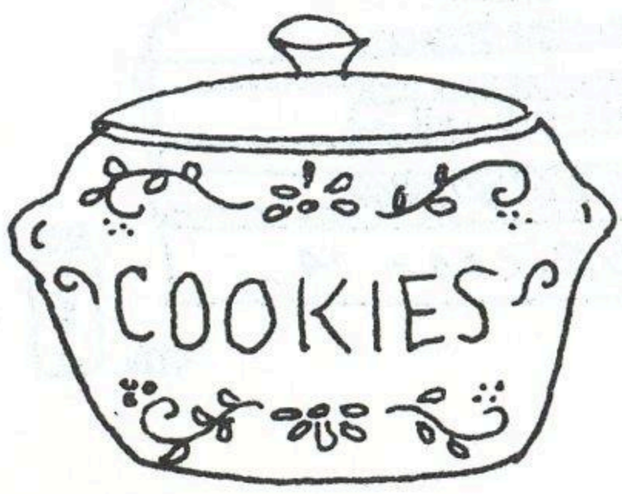


Blend:
1 cup sugar
½ cup salad oil (Mazola, Wesson)
Sift:
3 cups flour
1 tsp. cinnamon
½ tsp nutmeg
½ tsp. salt
1 tsp. baking soda
Add dry ingredients alternately with:
½ cup milk
½ cup molasses
Beat well and blend in:
1 cup raisins
1 cup chopped nuts
Spread in a greased and floured jelly-roll Pan. Bake at 350° for 20-25 minutes. Makes 48 pieces.

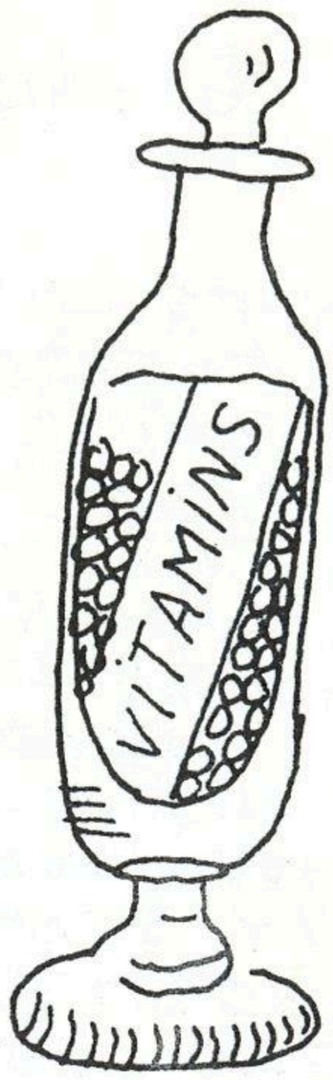
Mrs. Michael J. Berberian

Butter Cream Cookies

1 cup butter
½ cup sugar
2½ cups cake flour
1 tsp. baking powder
2 eggs
Cream butter and sugar gradually. Add egg yolks and mix thoroughly. Sift flour and baking powder and salt. Mix thoroughly. Shape in ball and slightly flatten and dip tops in unbeaten egg white then in extra sugar. Bake 375° for 15 minutes



Health Cookies



Cream:
½ cup soft butter
½ cup brown sugar
½ cup granulated sugar
1 egg
½ tsp. vanilla
½ tsp. almond flavoring
Add:
1 cup sifted all-purpose flour
1 tsp. baking powder
½ tsp soda
½ cup coconut
1 cup Wheaties
½ cup oat meal
Place by teaspoonfuls 2 inches apart on greased cookie sheets, press with fork. Bake 350° for 10 minutes.

Lois Marsh

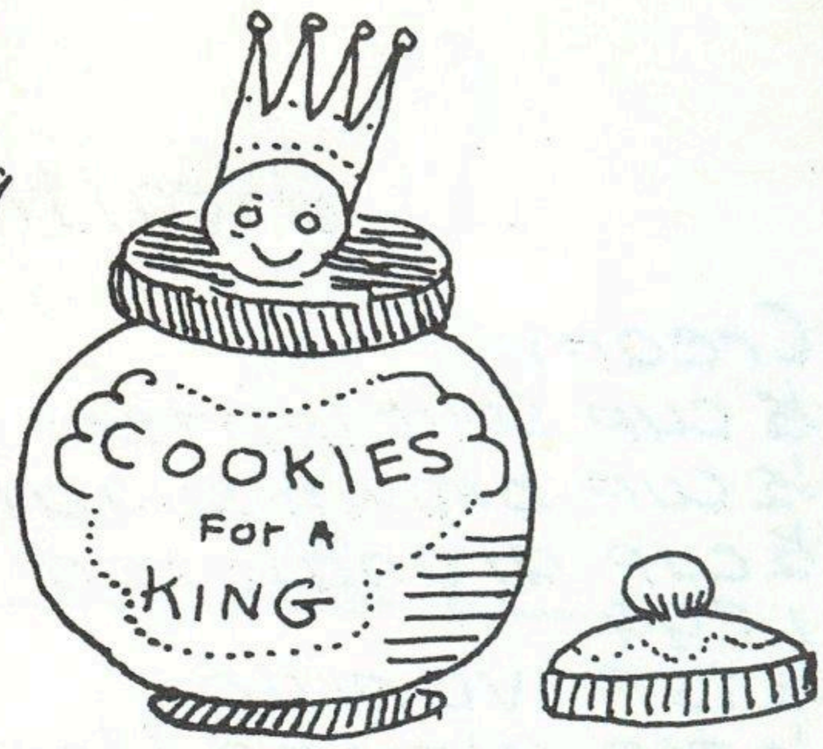
Cinnamon Crisps

1 cup shortening
1 cup white sugar
1 cup brown sugar
3 eggs
½ tsp salt
4 cups flour
1 tbsp. cinnamon
1 tsp soda
2 tsp baking powder
1 tsp. vanilla

Cream sugar and shortening, add well beaten eggs, then dry ingredients and vanilla. Use bar plate of cookie press on greased sheet. Bake 375° for 10-12 minutes.

N. Allen

Cookies fit for a King



2 squares chocolate
½ cup butter
1 cup sugar
½ cup flour
¼ tsp. salt
2 eggs, well beaten
1 tsp. vanilla
Melt chocolate and butter over hot water. Cool a little, and add the sugar. Beat in the two, well beaten, eggs and vanilla. Quickly stir in the flour and salt, which have been sifted together. Spread very thin onto two cookie sheets. Sprinkle with finely chopped walnuts. Bake in a 375° oven for 10 minutes. Cut into squares immediately and cool on racks. These are crisp and delicious with tea - hot or iced.

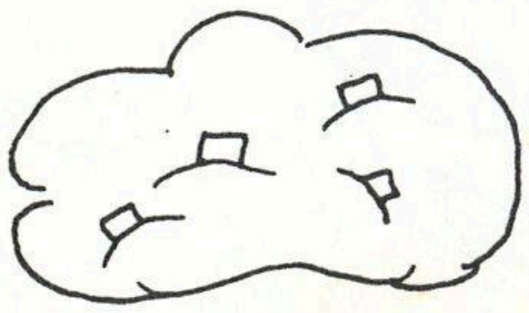
Emily Call Kilbourn

Dream Squares

1 cup flour
½ cup brown sugar, firmly packed
½ cup butter
Cut butter into dry ingredients; pat into bottom of 13" x 9" pan; bake 425° about 12 minutes - just until firm.

1 cup walnuts and pecans
2 eggs
½ cup coconut
3 Tbs. flour
1½ tsp. baking powder
1½ cups brown sugar, firmly packed
½ tsp. salt
1 tsp. vanilla
Mix all together; spread gently over crust; bake 300° - 30-35 minutes - until it looks golden and done. Delicious and very rich, and can be served in smallish pieces.

Mrs. H. L. Taylor



Brownies

2 eggs
1 cup sugar
2½ squares chocolate
⅓ cup shortening
½ tsp. vanilla
½ cup sifted flour
½ tsp. baking powder
¼ tsp salt
1 cup chopped nuts

Beat eggs until frothy then beat in sugar slowly. Melt chocolate and shortening and add egg mixture. add vanilla, mix thoroughly - add flour, baking powder and salt, add nuts. - mix thoroughly and put in buttered pan. Bake in moderate oven (325°) for 30 to 35 minutes

Mrs. Bernard E. Mullin

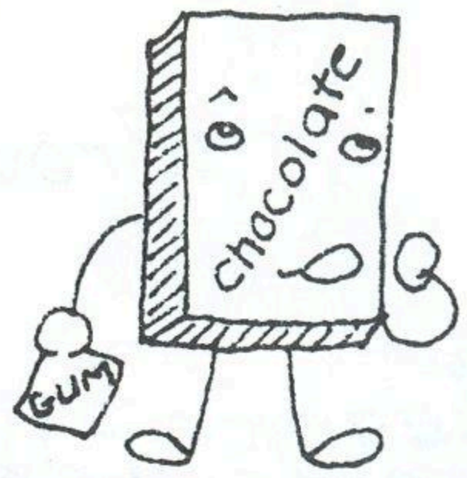
Saucepan Brownies

⅓ cup shortening
2 squares chocolate
1 cup sugar
½ tsp vanilla
2 eggs
¾ cup sifted flour
½ tsp. salt
½ cup chopped nuts (optional)

Melt shortening and chocolate together in saucepan over low heat, stirring constantly; cool. Beat in sugar and vanilla. Add eggs, one at a time; beat until well mixed. Add sifted flour and salt; add nuts; blend well. Turn into a greased and waxpaper lined pan, 11"x7" Bake in 325° oven 25 minutes. Cut; turn out on rack; pull off paper; cool. "M-m-m-m good!"

Mrs. Edward D. May, Jr.

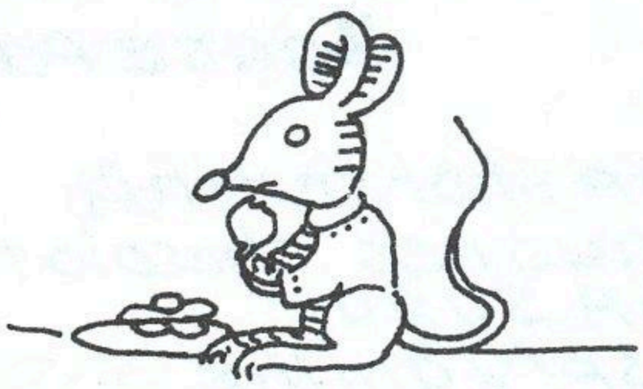
Chocolate Chews



2 eggs, slightly beaten
1 cup sugar
½ tsp. vanilla
½ cup butter or margarine
2 squares unsweetened chocolate
½ cup plus 1 tbs. sifted all-purpose flour
½ to 1 cup chopped walnuts
Preheat oven 350° Grease 11"x7"x1½" pan. Mix well eggs, sugar, vanilla. Melt butter and chocolate. Cool a bit, mix with egg mixture. Add flour, mix well. Turn into pan, top with nuts. Bake 35-40 minutes. Cool in pan, cut. This recipe makes 24 squares.

Lois Marsh

Cheese Cookies



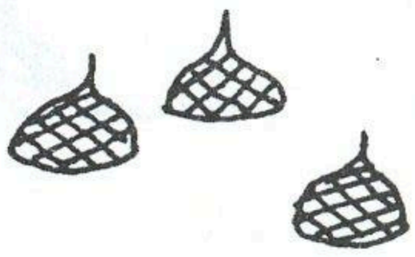
¼ lb oleo
1 cup processed cheese
1 cup flour
Soften cheese and oleo. Mix all with hands like pie crust. Put in icechest to cool. Roll thin- Bake about 8 minutes in 350° oven.

Esther F. Morse

Chews

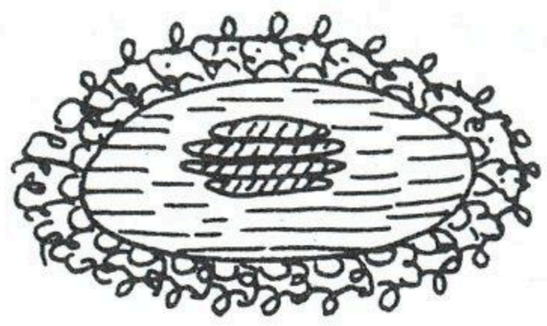
14 graham crackers
½ to ¾ package chocolate bits
1 can sweetened condensed milk (not evaporated)
Crush crackers and add chocolate bits. Stir in milk. Pour into greased cake tins. Cook in moderate oven until firm. Cut in squares like brownies.

E. J. Bates



Ginger Lace Cookies

Cream together:
3/4 cup Spry or Crisco or mixed Oleo and Crisco.
1 cup sugar
1 beaten egg
4 tbsp. molasses
Sift together:
2 cups flour
1/2 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. ginger
2 tsp. soda
Add to the first mixture. Shape into tiny balls and roll in pie plate sprinkled with white sugar. Before putting in oven, put pecan (or half a pecan if preferred) on top of the small ball if nuts are tolerated. Greased tins, 350° oven 10 - 15 minutes. Watch carefully the last few minutes as cookies are bitter if too brown.

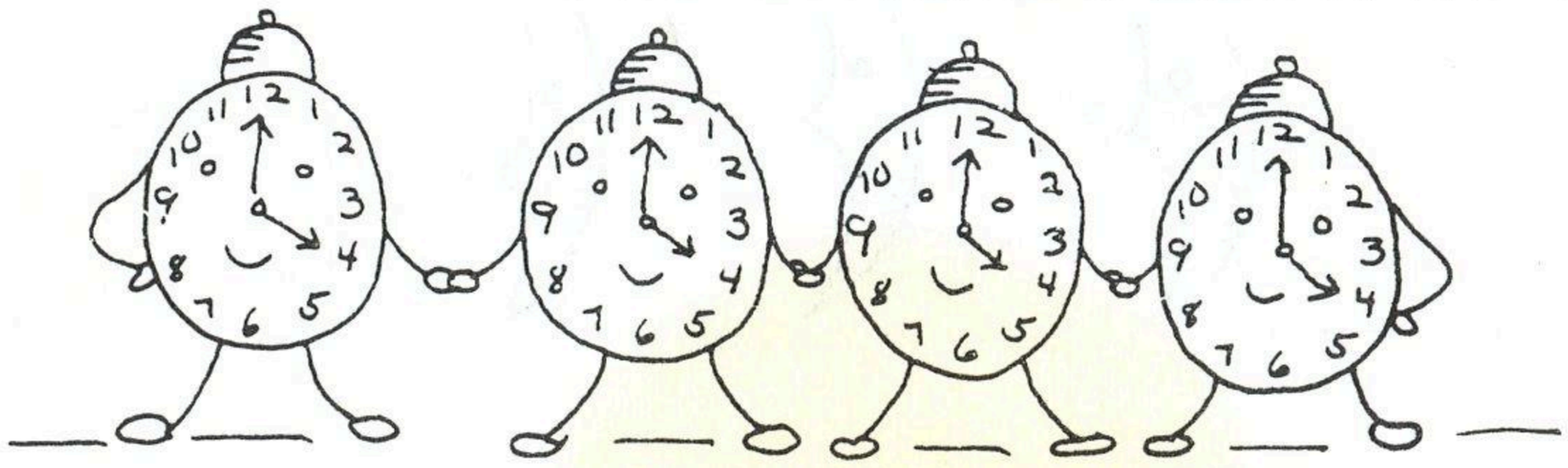


Mrs. H. Adler

4 O'Clocks

1/2 cup sugar
1/2 cup butter or oleo
1 egg
1 tsp. soda
1/2 tsp. salt
1 tbsp. lemon juice
1 tsp. grated lemon peel
Cream butter and sugar 'til very light. Add beaten egg. Add lemon rind. Start with 1 cup flour, sifted with soda and salt, add to the first mixture. Add lemon juice. Then add up to 1/2 cup additional flour, beating between additions. Dip fingers in sugar and pinch off balls of dough, rolling each ball in sugar; arrange on greased baking sheet, two inches apart. This recipe makes large flat cookies spreading as they bake. Bake 12-15 minutes at 375°.

Mrs. C. Francis (Dolly) Whittemore



Date Sticks

2 eggs beaten light - add:
3/4 cup sugar
1 lb dates cut small
1 cup walnut meats - broken up
Pinch of salt
1 tsp. vanilla
3 tbs. pastry flour
1 tsp. baking powder
Mix thoroughly. Butter pie plate, pour in mixture and bake in moderate oven. Let stand several hours before cutting into sticks. Cuts better when cold. Can also be baked in square or oblong tins.

Lucille Cogswell

Cottage Cheese Drop Cookies

1 3/4 cup flour
1 cup sugar
1/2 tsp. soda
1/2 tsp salt
1/2 cup oleo.

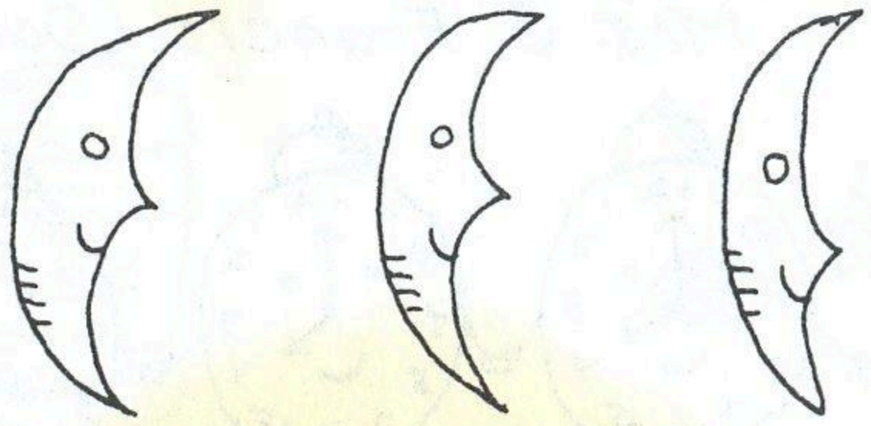
1/2 cup cheese (small curd)
1/2 tsp. vanilla
1/4 tsp. lemon
1/2 cup candied pineapple chopped and candied cherries (quarters)
Mix flour, salt and soda. With spoon mix cheese, oleo and sugar - add an egg, extracts and pineapple. Stir in flour. (in fourths) Drop by teaspoonful 2 inches apart, put quarter of cherry on top. Bake 375° for 8 - 10 minutes

Mrs. Frank R. Filter

Almond Crescents

1 1/4 cups butter cut into 2 1/2 cups of flour
Add:
1 cup powdered sugar
1 cup shredded almonds
1 tsp. vanilla
Knead and chill. Break off small pieces and shape into crescents. Bake 400° and roll in powdered sugar while warm.

N. Allen



Yummy Squares

1 cup brown sugar
½ lb shortening (butter or oleo)
1 egg yolk
1 cup flour (all purpose)
1 tsp vanilla
1 pkg. chocolate bits
¼ cup chopped nuts

Cream together shortening and sugar. Add egg yolk, then flour and vanilla. Spread mixture on ungreased 10" x 15" x ½" pan. Bake 15-18 minutes at 350° or until golden brown. While hot spread with melted chocolate bits (melt in double boiler) and sprinkle with chopped nuts. Cut when cool.

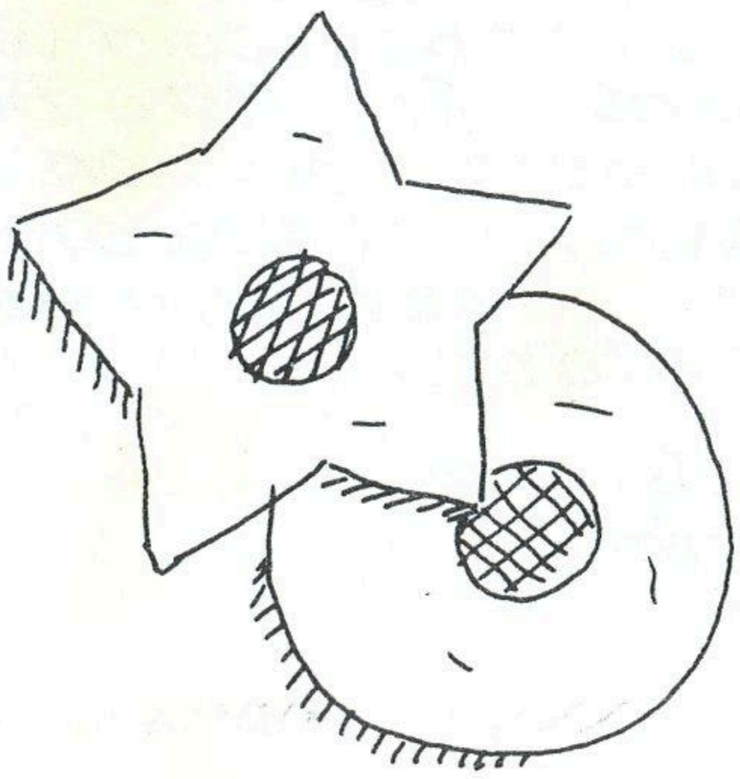
Libby Flaschner

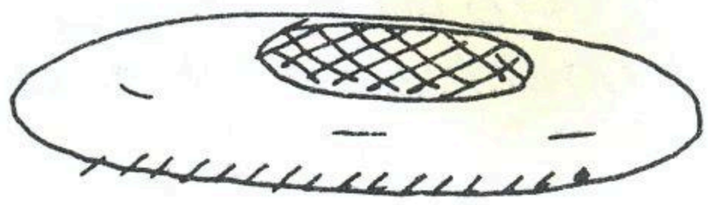
Butter Cookies

1 cup butter
½ cup sugar
1 egg yolk
2½ cups flour
½ tsp. almond or vanilla extract

Cream butter and sugar well. Add egg yolk, extract and flour. Work together until smooth. Chill in the refrigerator and roll out on floured board ⅛ inch or less thickness cut with fancy cutter, round or heartshape. Place on baking sheets with ¼ tsp. raspberry preserve in center of each cookie. Bake 350° until light-brown.
To alternate the cookies can be brushed with egg whites and dipped in chopped nuts and sugar with a dash of cinnamon.

Olga C. Peterson





Oatmeal Hermits

Mix in order given:
½ cup butter
½ cup Crisco
¼ tsp. salt
1½ cups sugar
2 eggs - 1 at a time unbeaten
2 cups rolled oats
2 cups flour with 1 tsp. soda
6 tbsp. milk
1 tsp. cinnamon (rounded)
1 cup seedless raisens
½ cup nuts
Drop on buttered cookie tin by teaspoons and cook at 350°.

Mrs. Winship

Special Tea Dainties

¼ lb butter soft
3 tbsp. rounding sugar
1 cup flour
½ tsp salt
Blend well, roll 1 tsp. of dough into ball and press down on pan with thumb, fill hollow with ½ tsp. tart jelly. Bake 20 minutes in 325° oven. Double recipe and roll tiny fingers with the other half. One tsp dough will make finger about 1½ inches long and ½ inches thick. Dip these in powdered sugar while hot. Easy to make and keep well.

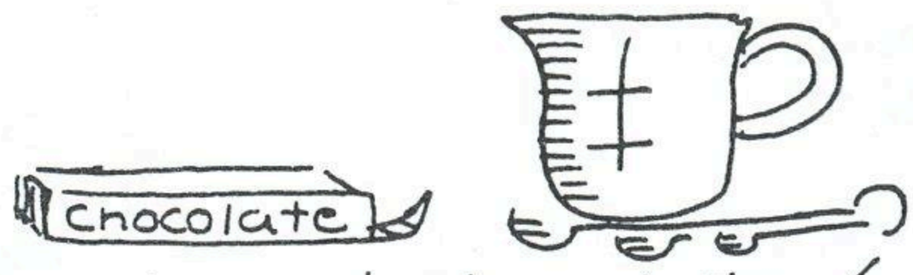
G.W.G.

Pecan Balls

To ½ lb of butter well creamed, add 4 tbsp. of powdered sugar, stir in. Add 2 cups sifted flour, 1 tsp. vanilla, 1 tbsp. cold water, 1 cup finely chopped pecans. Roll into ball the size of a walnut. Bake 1 hour on a greased pan at 225°. While still warm, roll in powdered sugar. They will keep indefinately in a cool place.

G.W.G

Chocolate Macaroons



2 egg whites
1 cup sugar
¼ tsp. salt
½ tsp vanilla
1½ squares unsweetened chocolate (melted)
1½ cups shredded coconut
Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition 'til sugar is blended. Then continue beating until mixture will stand in peaks. Add salt and vanilla. Fold in chocolate, then coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325°) 20 minutes, or until done. Cool 5 minutes before removing from paper. Makes 2 dozen 1½ inch macaroons.

Libby Rowan

Chewies

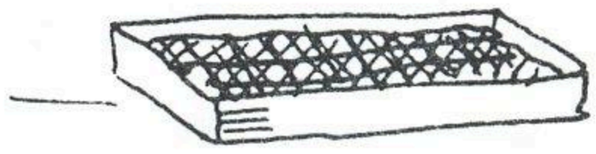
Cream 2 cups brown sugar with ½ cup melted butter. Add 2 beaten eggs. Mix 2 teaspoons baking powder with 1¾ cups sifted flour. Add to sugar mixture. Add 1 cup nuts, or coconut (chopped) and 1 teaspoon vanilla. Put in greased 8" x 16" pan and bake about 20 minutes at 350° oven. Cut into squares while still warm.

Mrs. Ralph W. Conard

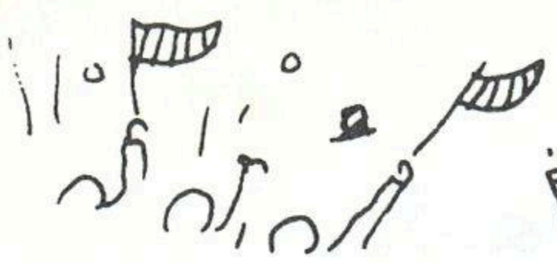
Butterscotch Brownies

¼ cup shortening
1 cup brown sugar
1 egg
1 tsp. vanilla
1 cup flour
1 tsp. baking powder
¼ tsp. salt
1 cup chopped nuts

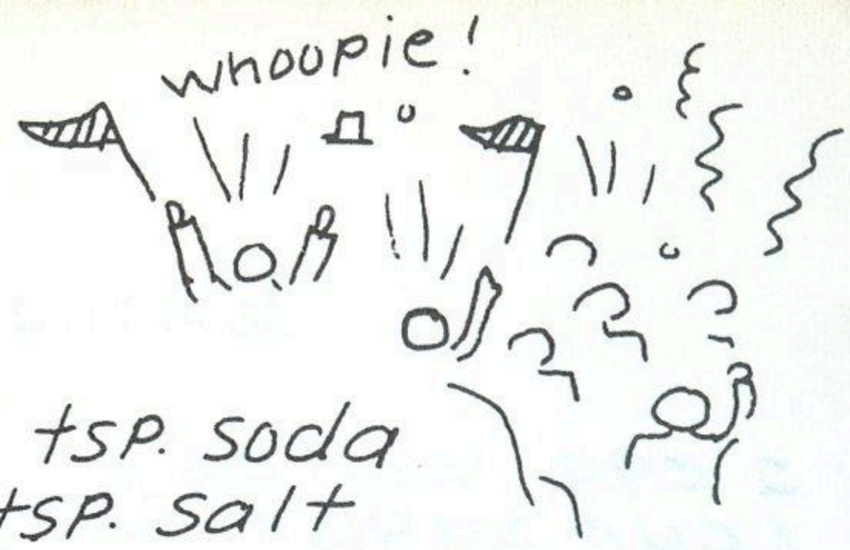
Cream shortening with sugar, add egg, vanilla, then cream thoroughly. Sift flour with baking powder and salt. Mix with the creamed mixture - add nuts - Mix well. Put in greased pan and bake 25 - 30 minutes at 350°.



A. Bates



"Whoopie Pies"



½ cup shortening
1 cup sugar
1 egg
1 tsp. vanilla
2 cups flour
1½ tsp. soda
½ tsp. salt
6 tbsp. cocoa
1 cup milk

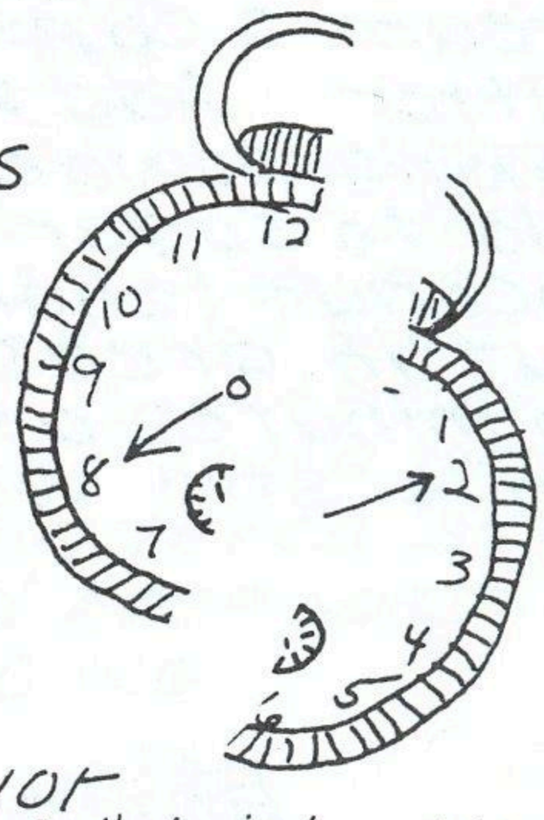
Cream together shortening, sugar, egg, and vanilla; add flour, soda, salt, cocoa, and milk. Cream together. Drop by one tablespoon on ungreased cookie sheet. Oven temperature 350° - Bake for 10 minutes.

Whoopie Pie Cream

¾ cup shortening
6 tbsp. marshmallow
¾ cup confectioners sugar } Cream together
½ tsp. vanilla
1 pinch salt

Mrs. Norman J. Wilson

Split Second Cookies



mix together:
2 cups flour
⅔ cup sugar
½ tsp. baking powder
Drop in and mix:
¾ cup butter
1 unbeaten egg
2 tsp. vanilla or 1 of other flavor
Divide in four parts, 13" x ¾" x ¾" high, on ungreased cookie sheets - 4" apart and 2" from edges of sheets. Make length-wise depression and spread grape or other jelly or jam down in each. Bake 350° oven for 15-20 minutes. Cut diagonally 1", while lukewarm.

A. Jackson

Chinese Chews

1st Baking

Base:
1 cup shortening (onestick butter - one oleo)
3 tbsp. (rounded) sugar
Cream shortening and sugar together.
Add 1 teaspoon vanilla and 2½ cups a.
purpose flour. Mix to crumbly mixture.
Divide in two and pat down in two pans 8½"
x 8½ which have been liberally greased.
Bake in 375° oven 13 minutes. Do not brown
mixture. Edges will be slightly darker.

2nd Baking:

Topping:
Blend together 3 egg yolks beaten, and one
pound dark brown sugar. Then mix with
1 cup nut meats (chopped fine), ½ celophane
pack chopped coconut meats or 1 package
regular shredded coconut. Fold in 3 egg
whites which have been beaten stiff -
Cover baked base - (½ mixture in each pan)
Bake in 375° oven for 15 minutes

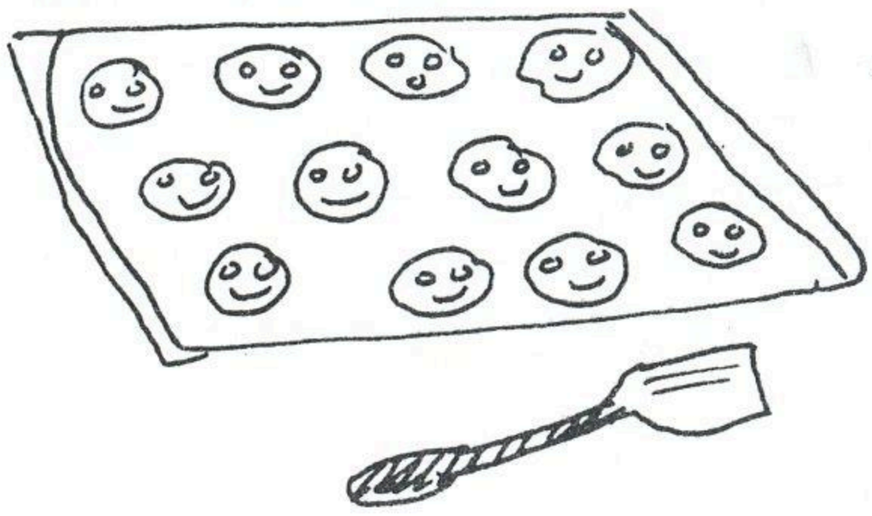
Mrs. Raymond C. Everett

Oatmeal Cookies

1 egg beaten
½ cup white sugar
½ cup brown sugar
1 cup melted Crisco or oleo

Add: 1 cup flour
½ tsp. soda
1 cup Quick Rolled Oats
1 cup Cornflakes (crushed)
1 tsp. vanilla

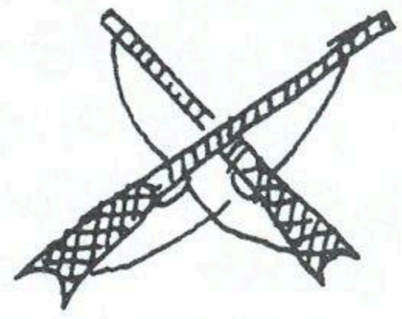
ungreased cookie sheet - ½ tsp. mixture in ball — press with fork — 350° oven for 8 minutes. (Watch - may be less time)



Helen Larkin

Valcartier Drop Cookies

Named for cookies made for Camp Valcartier in Canada, during World War II



3/4 cup oleo
1 cup white sugar
1½ cups flour
1 tsp. soda
1 cup shredded cocoanut
1 cup brown sugar
2 eggs
1 tsp salt
1 cup seedless raisins

Cream shortening and sugars together, add eggs and mix thoroughly. Combine flour, salt and soda and add to first mixture. Fold in cocoanut and raisins. Bake on greased sheets 1½" apart, (dropped by tsp.) in 350° oven for 10 minutes. They will be soft when taken out, but let them rest for a few minutes on the sheets and they will harden and can be easily removed without breaking. Delicious.

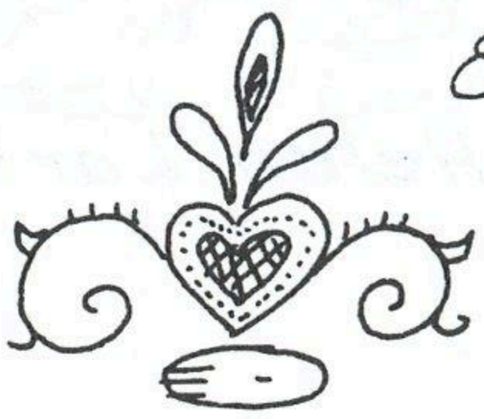
Mr. H. Adler

Swedish Cookies

½ cup butter
¼ cup sugar
1 egg yolk
1 cup flour

Mix in order given. Roll into small balls. Put 1 egg white in cup. Dip balls in egg white and in 1 cup finely chopped walnuts, Place on greased cookie sheet. Press down slightly with back of a spoon. Bake in moderate oven until golden brown

Edith Lundstrom

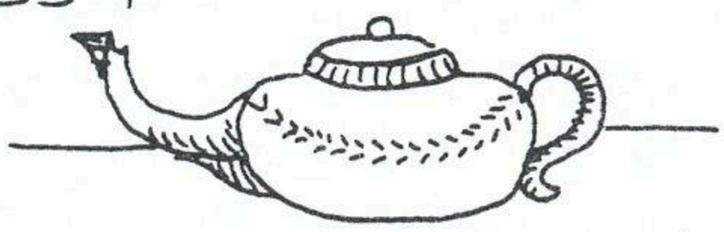


Half and Half Cookies

I Cream:
½ cup shortening
¼ cup brown sugar
¼ cup white sugar
Add:
1 egg yolk
1 cup sifted flour
¼ tsp. salt
¾ tsp. baking powder
½ tsp. vanilla - and pat into 8" pan.
II Spread with:
1 package semi-sweet chocolate melted with 2 tbsp. water.
III Top with:
1 egg white beaten and add and beat in ½ cup brown sugar
Bake in 8 inch pan at 350° for 30 minutes.

Corinne Simmons

Tea Sconces



1¾ yeast cakes
1 tsp. sugar
1 tbsp. luke warm water
Sprinkle crumbled yeast with sugar. Add water. Set aside in warm place to dissolve.
½ lb butter
2 cups flour (all purpose)
2 eggs beaten
sugar with a little cinnamon mixed
Work butter into flour. Add eggs, mixing well. Add yeast mixture and mix well. Set dough in refrigerator for at least 3 hours, or overnight. When ready to make sconces, let dough stand in room temperature until it is soft enough to handle (Dough should be soft, but firm. If too sticky, add a little flour) Sprinkle. pastry board with sugar and cinnamon mixture. Roll out piece of dough to form circle the size of a pie crust. Cut in wedges. Roll each wedge up, starting at wide end, rolling toward pointed end. Place on lightly floured cookie sheets and bake in 350° oven 25 minutes. until golden brown. Do not open oven to look at sconces before 15 minutes.

Libby Flaschner

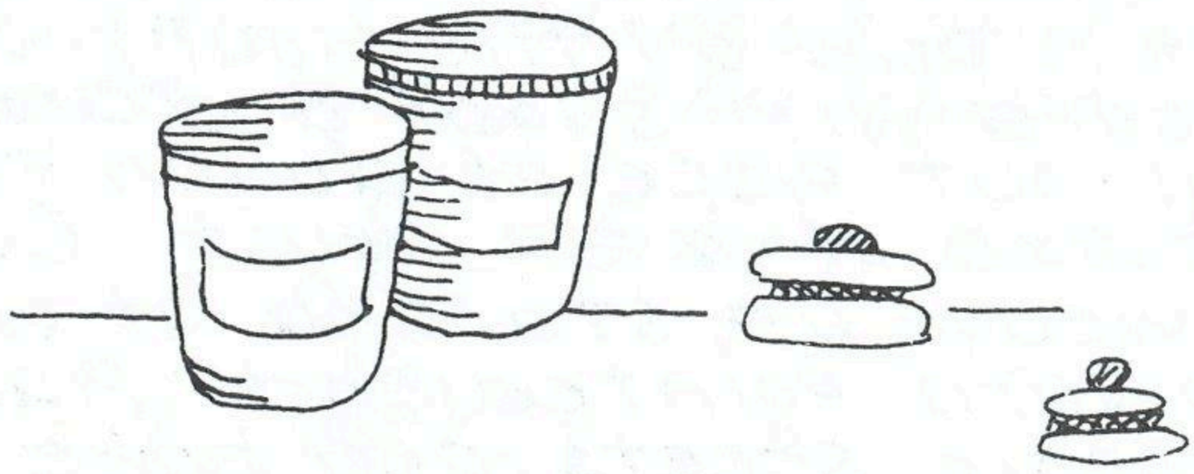
Jam Twosomes

(a double layer cookie prettied up.)

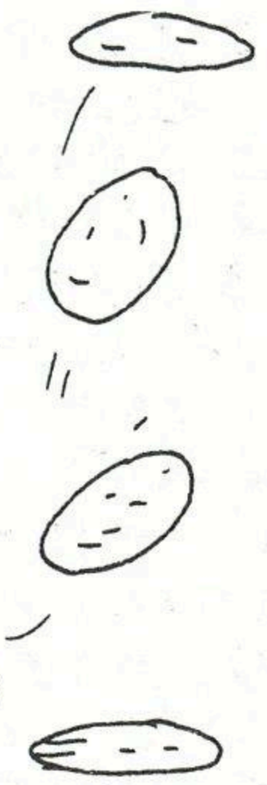
2 cups sifted flour
½ tsp. soda
1 tsp baking Powder
½ tsp. salt
¾ cup sugar
½ cup sour cream (commercial may be used)
⅓ cup karo red label syrup
2 eggs beaten
¼ tsp. lemon extract
Jam for filling.

Sift together first 4 ingredients. Cream butter and sugar until fluffy, add sour cream, karo Syrup, eggs and lemon extract. Blend well. Stir in sifted dry ingredients. Chill dough for 1 hour. Drop dough by teaspoonfuls onto greased cookie sheet about 1½ inches apart. Bake in hot oven (400°) about 5 or 6 minutes, or until cookies test done, and just the edges are brown. Cool, spread the bottoms with jam and stick two together. Roll edges in flaked coconut. Decorate top with a Small dab of jam in center of cookie and dot this with coconut. These cookies may be made dainty or family size, according to the amount of cookie dough dropped on cookie sheet.

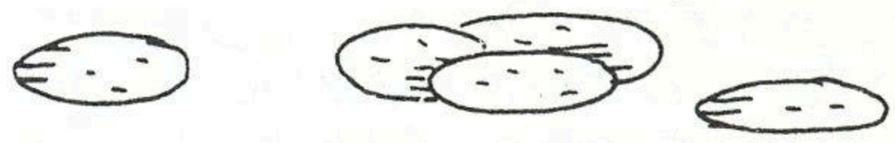
Mrs. Conrad Jensen



Dropped Mincemeat Cookies

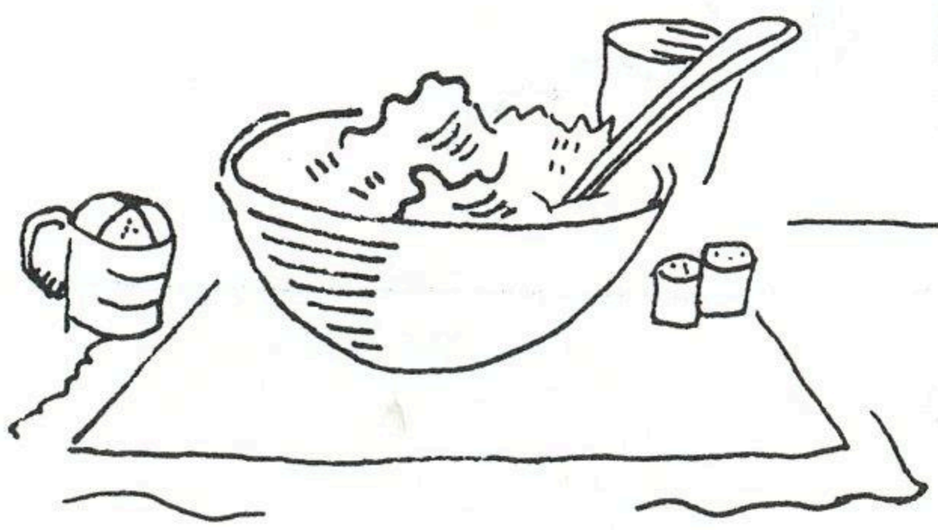


1 (9 ounce) package of mincemeat
½ cup water
1 cup shortening (any kind)
2 cups brown sugar, packed down
2 eggs
3½ cups sifted flour
1 tsp. baking soda
½ tsp. instant coffee
1 tsp salt



Break mincemeat into small pieces and put in a small saucepan. Add water. Place over heat and stir until lumps are thoroughly broken. Boil briskly for 3 minutes, or until the mixture is almost dry; stir frequently. Cool. Cream shortening until fluffy. Add sugar gradually. Beat and stir in eggs. Sift flour, soda, instant coffee and salt. Add the cooled mincemeat to the sugar-egg mixture and blend. Drop by teaspoons 2 inches apart onto an oiled baking sheet. Bake in hot oven — 400° for 12 minutes. Makes 4 dozen cookies.

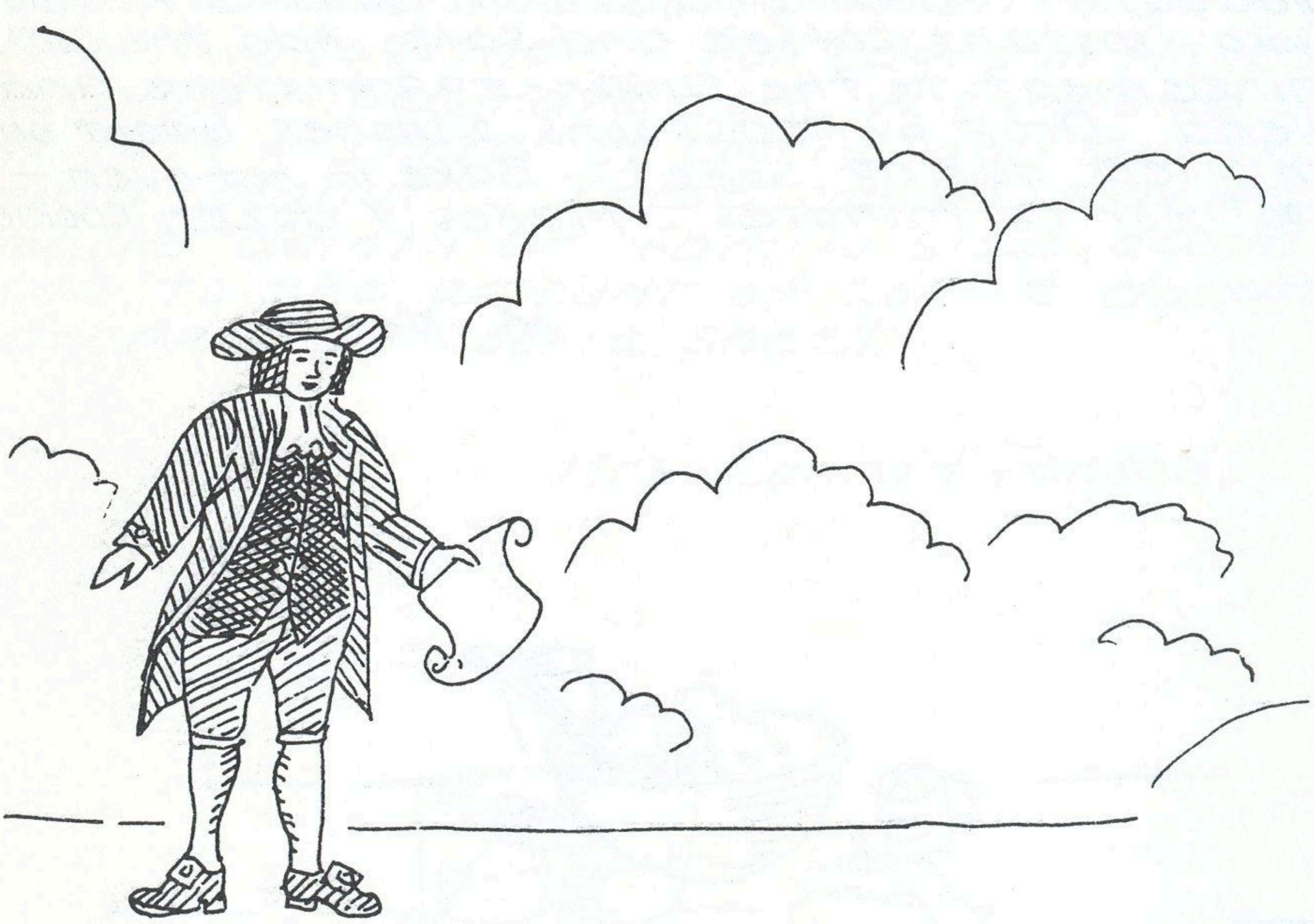
M. Neelon



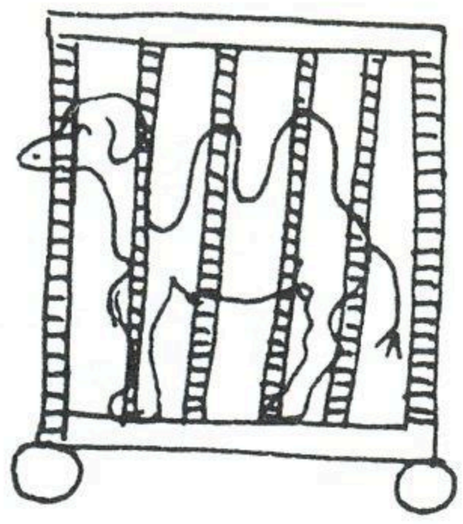
Quakers

2 cups brown sugar
1 cup shortening
2 eggs
2 cups sifted flour
3 cups Quick Quaker Oats
1½ tsp. soda
1 tsp. salt
2 tsp. vanilla
Cream sugar and shortening, add eggs, vanilla, flour sifted with soda and salt. Quaker Oats. Beat well. Dipping the fingers into sugar, pinch off a ball of cookie dough, about the size of a walnut. Dip the ball into sugar, arrange on greased cookie sheet. Bake 10 minutes at 375°.

Mrs. C. Francis (Dolly) Whittemore



Date Bars



1 7½ oz package dates chopped
½ cup water
½ cup sugar
pinch salt
Combine these ingredients, cook 5 minutes, then cool. Add ½ tsp. vanilla.
Mix together until crumbly:
1½ cups flour
1 cup brown sugar
1½ cups quick Quaker Oats
¾ cup melted butter or margarine
½ tsp. soda
Put ⅔ of this mix in bottom of 8"x8" pan and press down. Place date mixture on top of this, then remaining crumbs on top of date mixture. Bake in 350° oven 40-45 minutes or until lightly browned on top. Cut into squares while hot. Leave in pan until cold. A rich cookie bar but delicious.

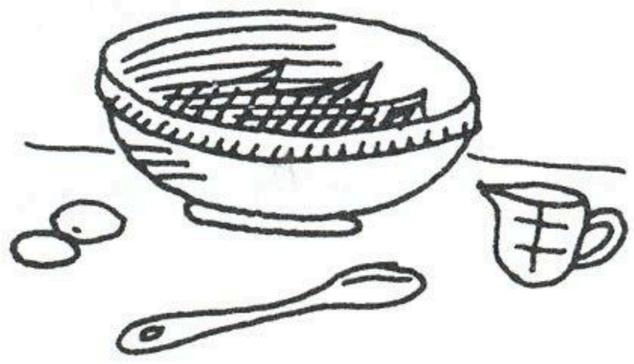
Mrs. A. B. Spyqut

Date and Nut Bars

¼ cup melted butter
1 cup sugar
2 eggs well beaten
¾ cup flour
¼ tsp. baking powder
Pinch of salt
1 cup dates cut fine
1 cup nut meats chopped
1 tsp vanilla

Mix in order given. Spread in pan with waxed paper. Bake 15-20 minutes at 350°. Cut in squares and roll in powdered sugar while warm.

R. M. Wester



Compliments of

RED CROSS

PHARMACY

737 Moody Street

Waltham 54, Mass.

Samuel M. Shriberg, mgr.

---

telephone
TWinbrook 3-4927

Rugs cleaned
Repaired & stored

Arthur Megerdichian

Authentic Oriental Rugs & Carpets
Broadloom

695 Main Street Waltham 54, Mass.

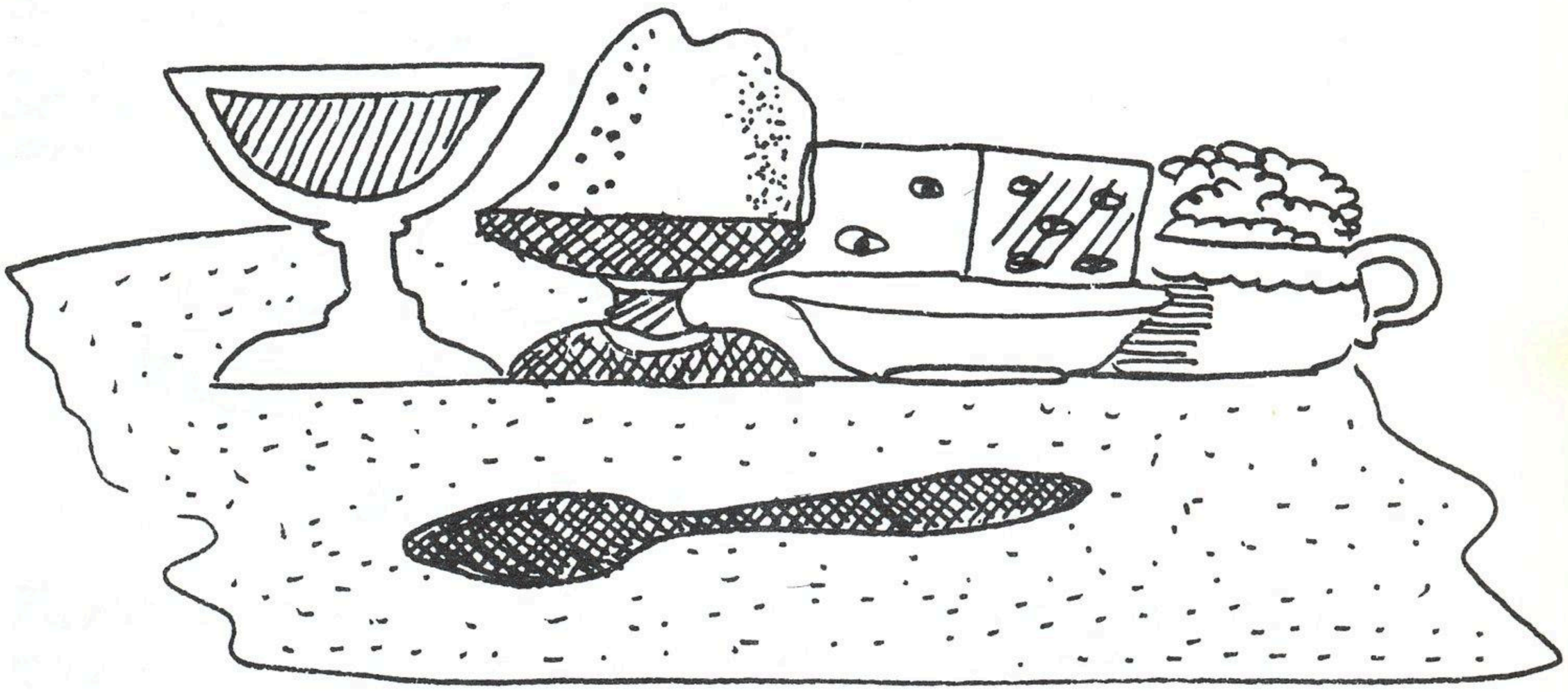
WALTHAM COAL & OIL CO. INC.

691 MAIN STREET

Coal Coke Oil

TW 4-0116

DESSERTS



Potatoe Pancakes

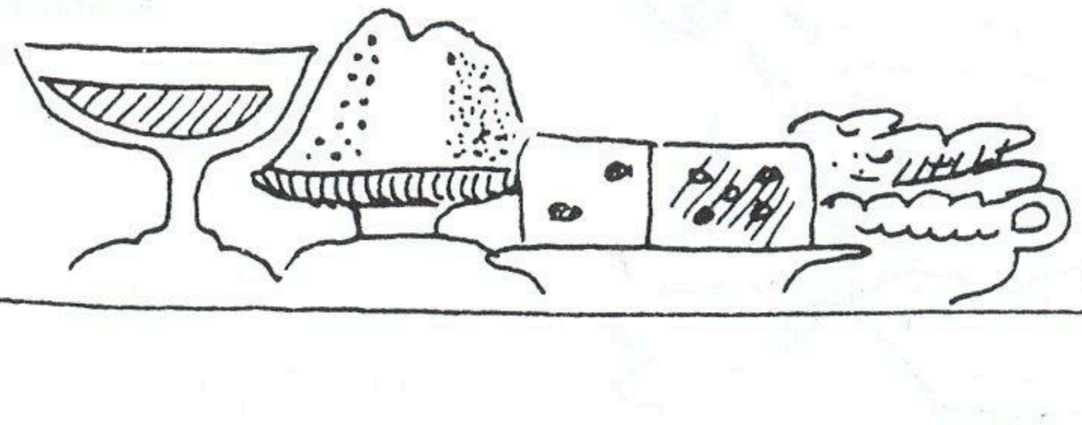
4 potatoes, peeled and grated
2 eggs, beaten light
2 tbsp. all purpose flour
½ tsp. baking powder
2 tsp. grated onion (optional)
½ tsp. salt
¼ tsp. pepper
Use rendered chicken fat, vegetable oil, or shortening for frying. Strain grated potatoes, run cold water over pulp in strainer and drain well. Mix well with remaining ingredients. Drop batter by heaping tablespoon into pan preheated with fat. Fry over medium heat until pancake is deep golden brown. Turn and brown on other side. Drain on paper towel to remove excess fat. Serve hot with applesauce. Makes 12-14 pancakes.

L. Flaschner

Rich Tasty Dessert

Take a can of condensed milk and boil 2 hours in the can. When cool, open and put in compote and add cream or whipped cream. It is like eating a caramel. Turns thick and brown in the boiling.

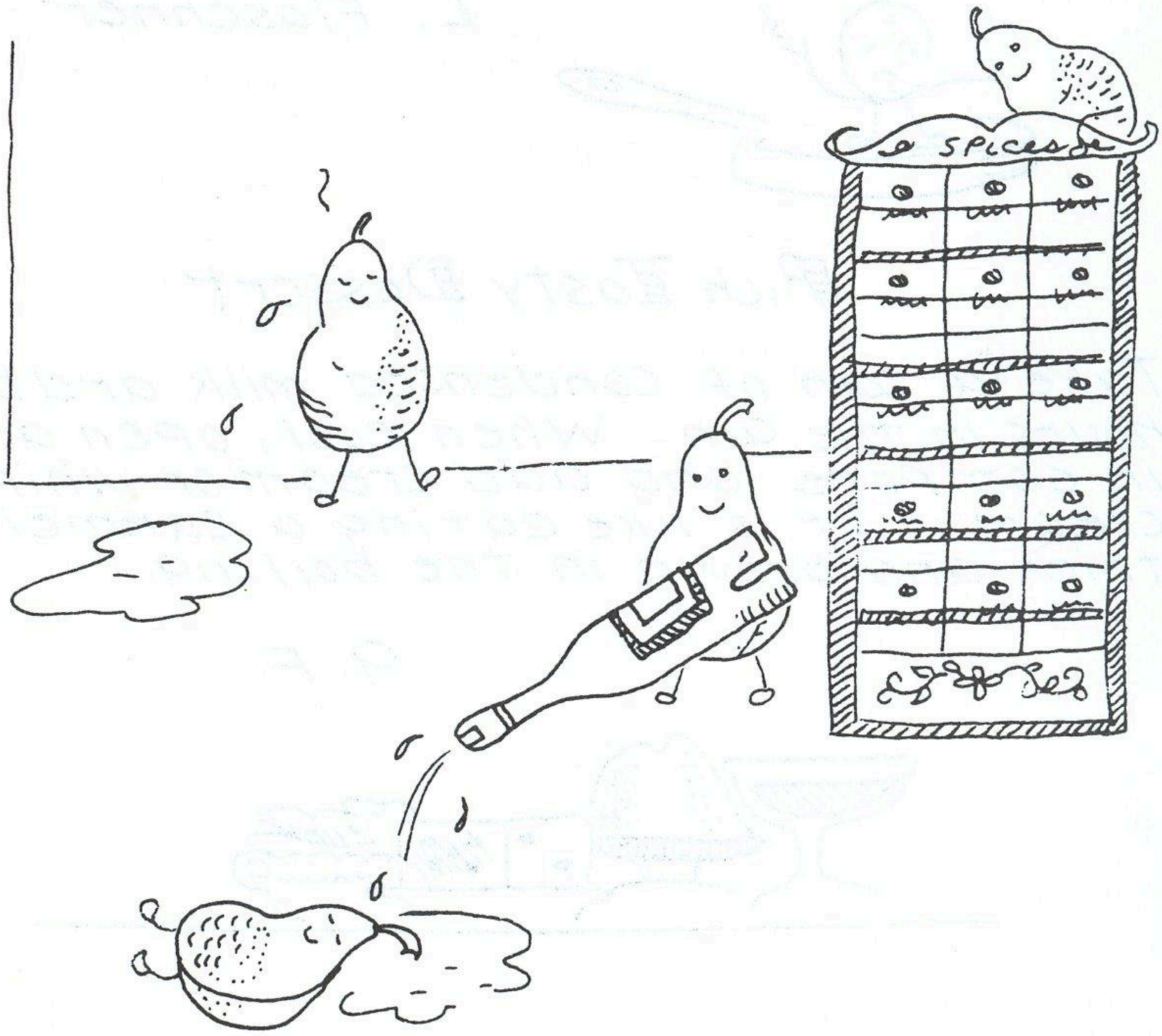
G. F.



Spiced Pear Dessert

6 Bosc, Anjou or Bartlett pears
2 cups red wine
3/4 cup granulated sugar
2 or 3 cinnamon sticks
Peel pears, cut in halves and core. Put wine, sugar and cinnamon in a saucepan; bring to boiling point and simmer 5 minutes. Cook pears, a few at a time, until clear and tender, about 15 minutes. Remove pears, let syrup boil down until it thickens slightly. Remove cinnamon sticks and pour syrup over pears. Chill. Serves 6. (Canned pears may be used, in which event no cooking will be needed.)

Mary R. Stone



"My Mothers' Ice Cream

A good recipe for elektric refrigerators
Juice of one lemon
3 medium bananas
1 cup milk
½ pint cream (heavy) whipped
1 cup (scant) sugar
Mash bananas, add lemon juice and sugar. When sugar is dissolved add milk slowly: add cream. Blend well. Stir once with fork while freezing.

Charlotte B. Hubbard

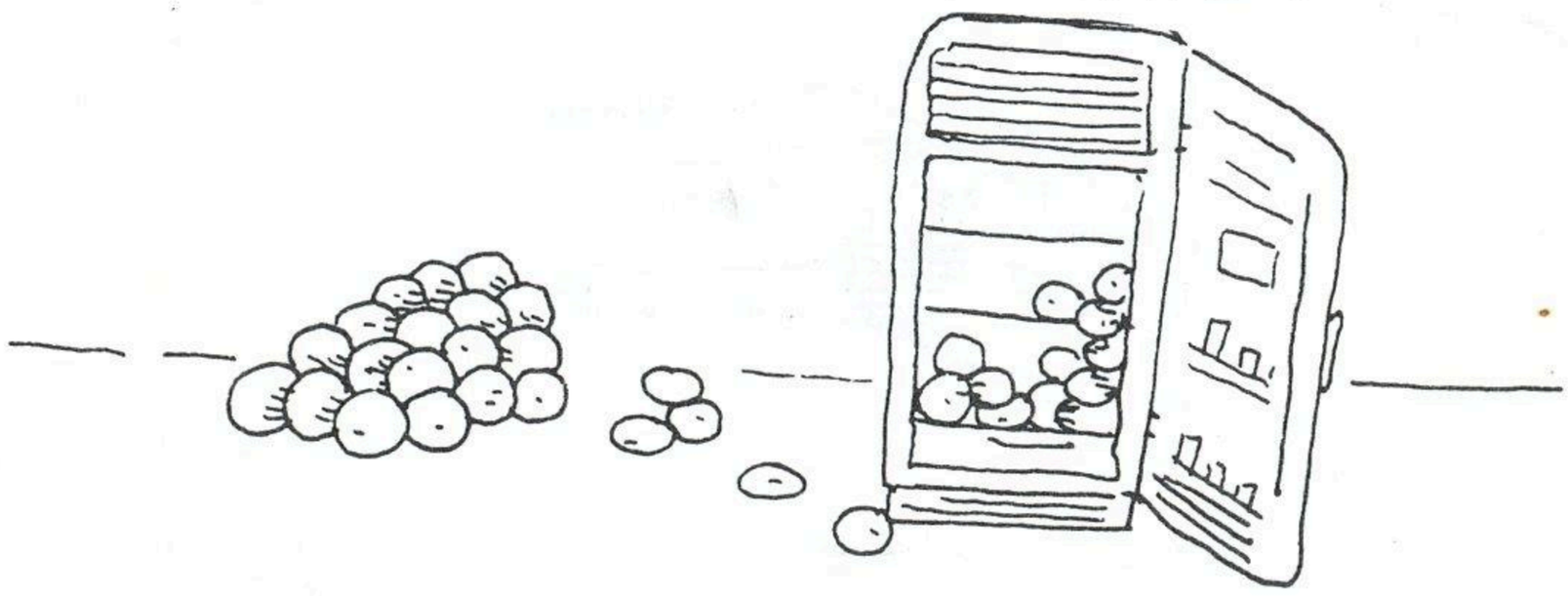
Snowball Refrigerator Dessert

1 tbsp. knox gelatin
4 tbsp. cold water
1 cup boiling water
dash of salt

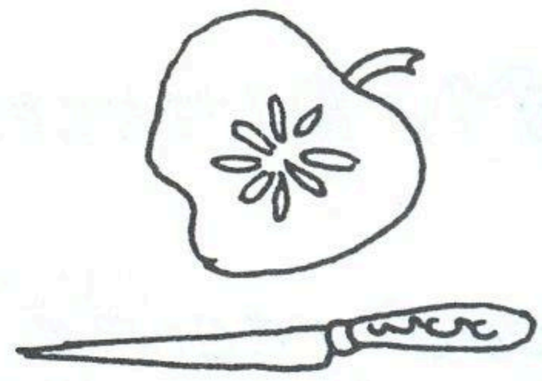
Add: 1 cup orange juice
1 cup sugar
Juice of 1 lemon

Let this mixture partially set. Fold in 1 pint whipped cream. Line a deep rounding bowl with waxed paper. Cut all brown edges off large angel food cake and pull into 1 inch pieces. Put a layer of mixture in bottom of bowl, then cake, etc. until last layer is the gelatin mixture. Let stand overnight. Turn out on large plate and frost with part of ½ pint of whipped cream and One cup fresh cocoanut. Serves 12.

N. Allen



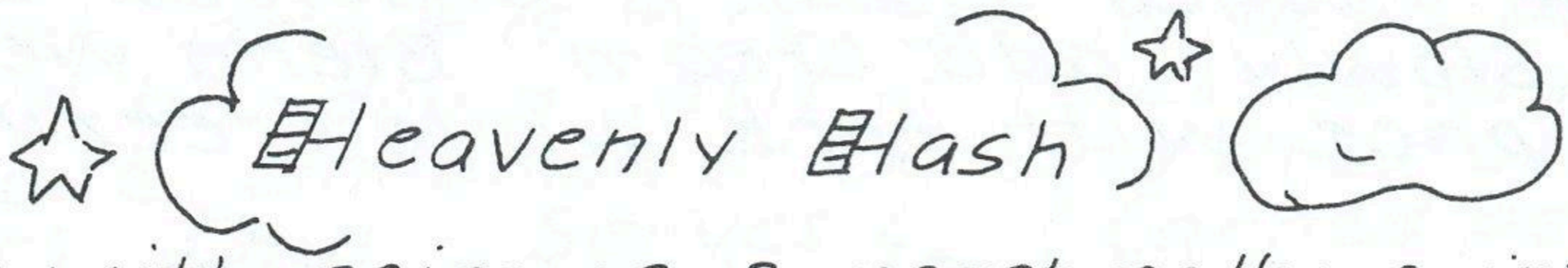
Apple Strudel



1 cup flour
½ cup brown sugar
½ cup butter
Mix flour and sugar, add butter and blend. Slice apples in pan (fill pan full for apples settle down) Sprinkle mixture and cinnamon on top. Bake 350° for one hour. Serve with whipped cream.

H. Bond

Heavenly Hash



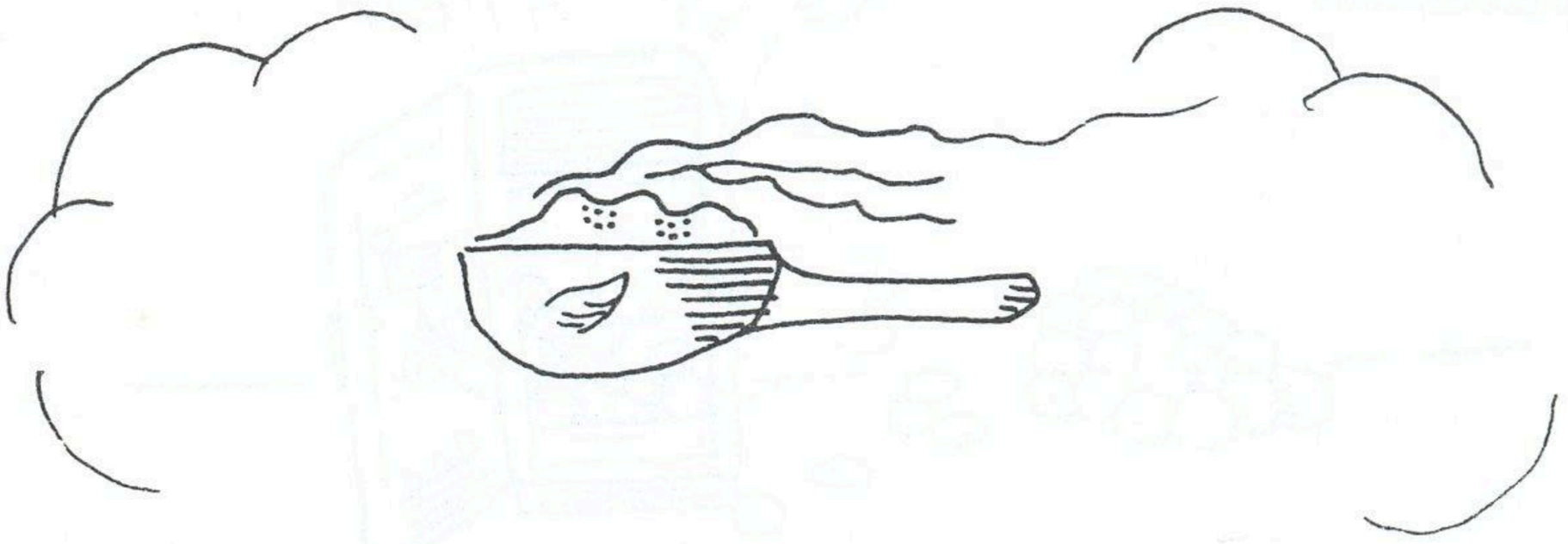
Cut with scissors 8 marshmallows into small pieces. Add 1 can crushed small pineapple. Let stand 1 hour. Beat ¼ pint heavy cream. Add greater part of cream mixture, saving a little for the top.

S. W. Hurley

Food For The Gods

12 dates
1 handful nut meats
½ cup granulated sugar
3 soda crackers rolled
1 egg
½ tsp. baking powder
Chop dates and nuts. Add sugar, cracker crumbs, baking powder and beaten egg. Put in a pie tin and bake in a slow oven for about 25 minutes.

B. N.



Ice Cream Bombe

2/3 gallon chocolate ice cream
1 quart vanilla ice cream
½ lb butter crunch
Line mold with saran. Either lay 1" wide slices of chocolate ice cream all around inside of mold or pile in softened ice cream and mold with hands. Fill center with vanilla into which crushed butter crunch has been added. Freeze.

B. Viles

Lemon Cream Sherbert

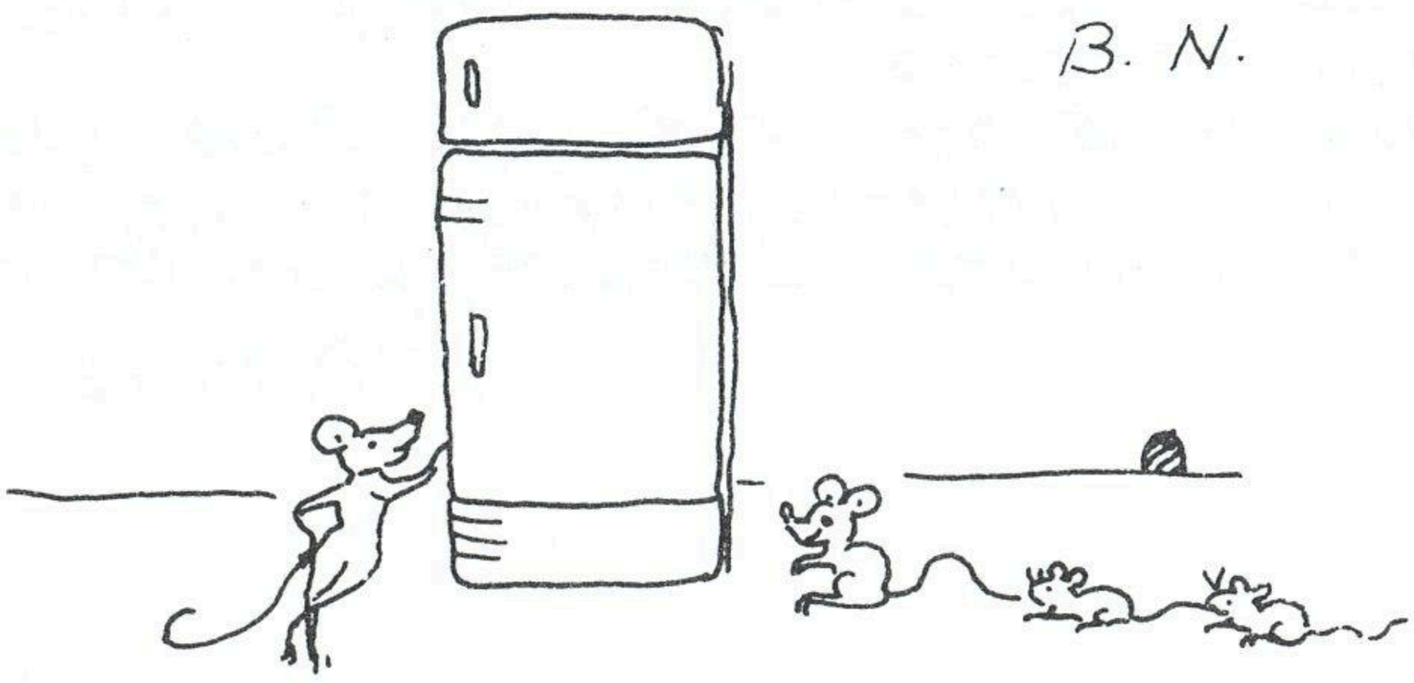
Juice of 3 lemons
3 cups sugar
Beat 1 pint cream
Beat in the juice and sugar and beat until sugar is dissolved. Add 3 cups of milk and beat well. Freeze on coldest point. Stir occasionally in 1 hour then turn back to 3 To store.

Mrs. Howard Newell

Mousse for Ice Box

2/3 cup maple syrup
4 eggs
Cook the yolks of eggs with maple syrup until thick. When cold add 1 pint of cream whipped and beaten white of eggs. Freeze in ice box.

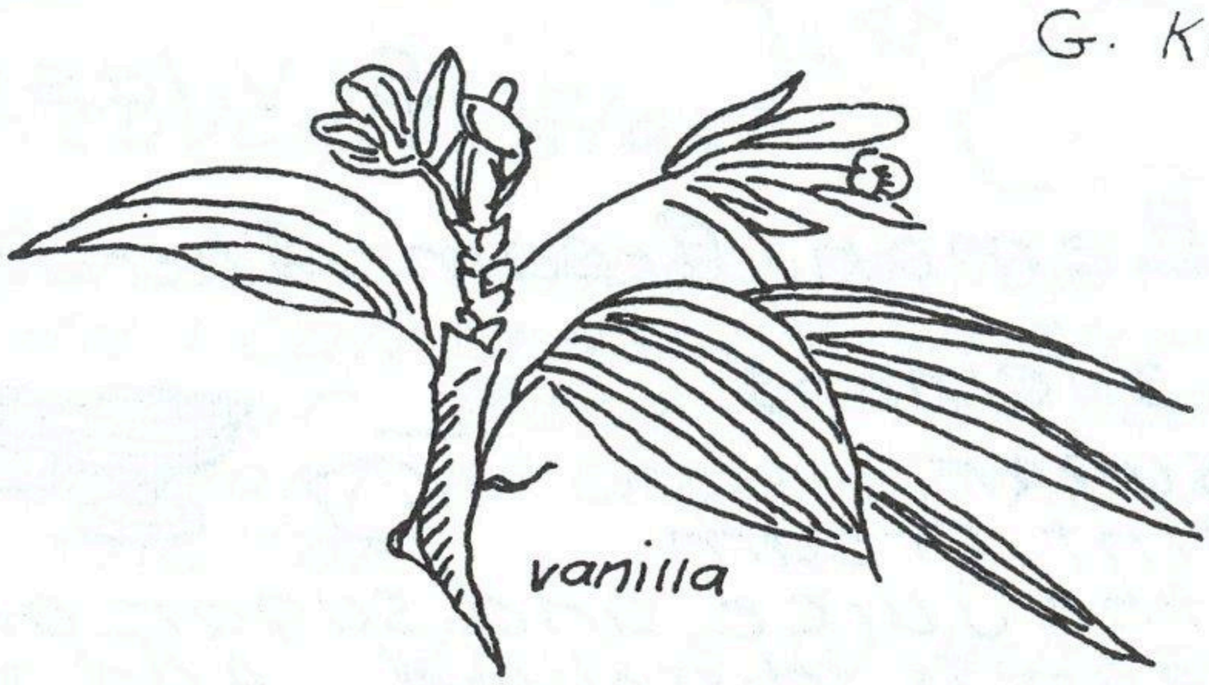
B. N.



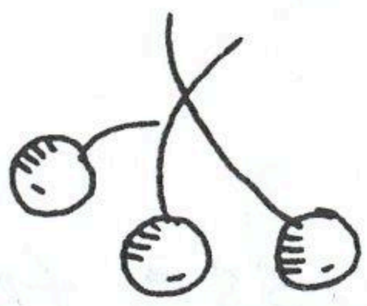
Easy Vanilla Ice Cream

Separate 3 large eggs. Beat yolks until light. Add ¾ cup sugar and beat until sugar is well mixed. Add ¼ tsp. salt to egg whites and beat until stiff. Combine yolks with whites. Pour into 1 pint of whipped cream into which 1 tsp vanilla has been added. Put into freezer tray and when slightly frozen, remove and mix well with a silver fork. Freeze. Serves 10.

G. Kenney



Cranberry Sherbert



1 bag cranberries
2 cups sugar
4 cups water
¼ cup lemon juice
1 tsp. vanilla

Cook cranberries in water until soft. Put through strainer, add sugar, lemon juice, add vanilla - Freeze

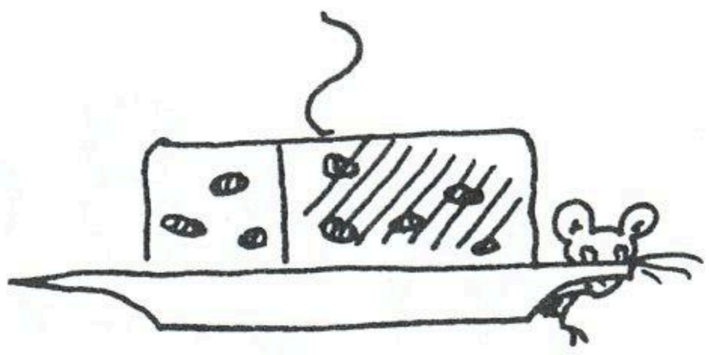
G. Kenney

Frozen Fruit Salad Dessert

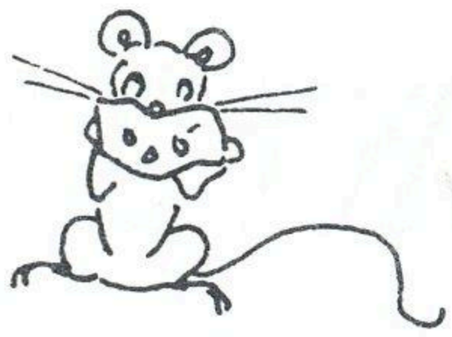
1 large can fruit salad 1 tbsp. maple syrup
½ pint heavy cream.
Cut fruit in small pieces. Beat cream Stiff. Mix all ingredients - place in freezer tray 3 or 4 hours. Serves 6 or more.

F. Collins

Cheese Blintzes



Batter:
2 eggs, well beaten
½ cup flour
½ tsp. salt
½ cup milk
1 tbsp. melted butter
Filling:
½ lb. creamed cottage cheese
¼ lb. cream cheese
¼ lb farmers cheese
1 egg yolk, beaten
2 tbsp. sugar
pinch salt
Combine all ingredients for filling and mix thoroughly. Set aside. Mix batter by adding milk and salt to eggs. Gradually add liquid to flour and beat to a smooth batter. stir in butter. Heat 6" fry pan, grease with butter or shortening. Pour only enough batter to make a very thin pancake, tipping pan from side to side to cover bottom. Fry on bottom side only until top blisters. Turn out, bottom side up on clean cloth. Grease pan when necessary (about every third pancake) In the center of each pancake on cooked side, place a rounded tablespoon of the cheese mixture. Fold over the opposite sides of pancake, envelope fashion, to form a small rectangle. Just before serving, fry on both sides in a large well greased pan or brush with melted butter and bake in 400° oven until golden brown. Makes 1 dozen. Serve hot with cinnamon sugar, cold sour cream, or any fruit sauce.



Libby Flaschner

ARABAN
TRADE MARK REG.

is COFFEE

SPECIALISTS IN THE HOTEL RESTAURANT & INSTITUTIONAL TRADE

at its BEST

PURVEYORS OF FINE TEAS, HOT CHOCOLATE & SYRUPS

WAYLAND ESSO SERVICENTER

Complete Auto Repair
"Wheel alignment a Specialty"

Elmwood 8-7764 — Bill Curley Jr. prop.

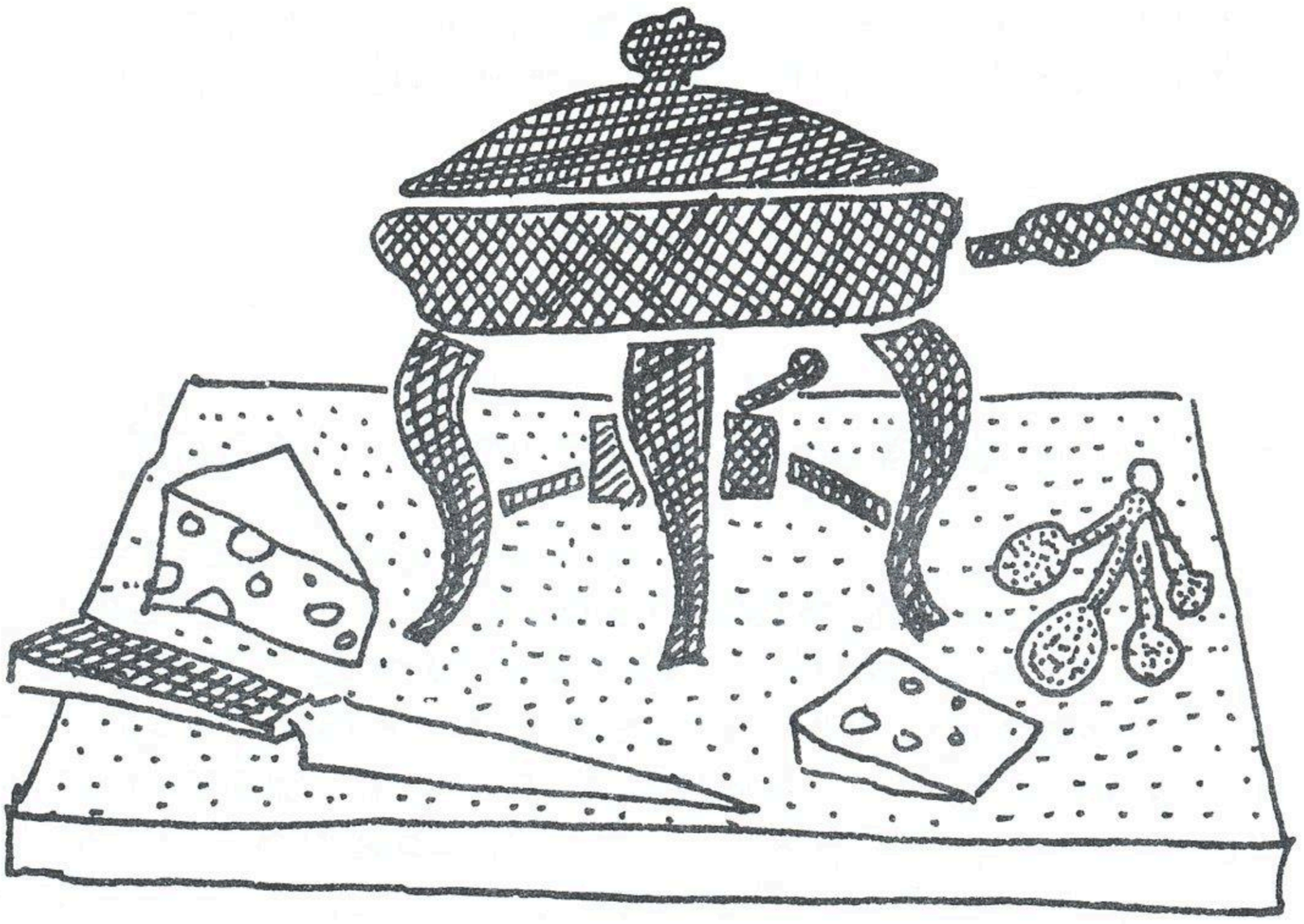
338 Boston Post Road

BRENTON E. TYLER INSURANCE AGENCY, INC.

692 MAIN STREET
WALTHAM, MASS.
TW-3-4808

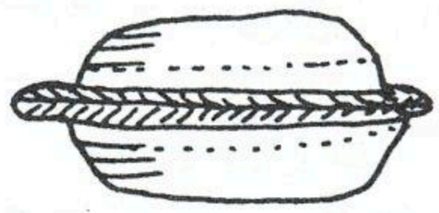
ENTREES

CHEESE



Macaroni and Cheese

1 small package elbow macaroni
White Sauce:
4 tbsp. butter
2 tbsp. flour
2 cups milk
½ tsp. Salt
6-8 slices American cheese



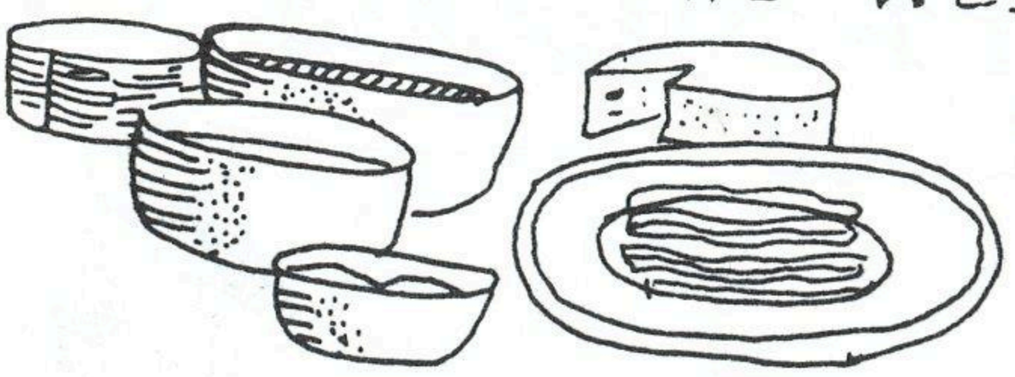
Cook macaroni in salted water until tender. Drain. To make sauce, melt butter, add flour. Stir in milk. Add cheese. Stir constantly until mixture thickens and cheese is melted. Add salt. Mix sauce with macaroni and pour into buttered baking dish. Cover with buttered cracker crumbs. Bake 45 minutes at 350°

Libby Flaschner

Rice, Cheese and Bacon Platter

1 cup uncooked rice
½ lb cheddar or American cheese - grated
8 or more slices bacon - broiled
After rice has boiled until tender, drain and arrange on platter. Scatter the grated cheese over the rice and place in oven to melt cheese. Put slices of bacon (which have been broiled until crisp) on top and serve.
This is a quick and inexpensive luncheon or supper dish.

Mrs. Weston Blake



Cheese Fondue

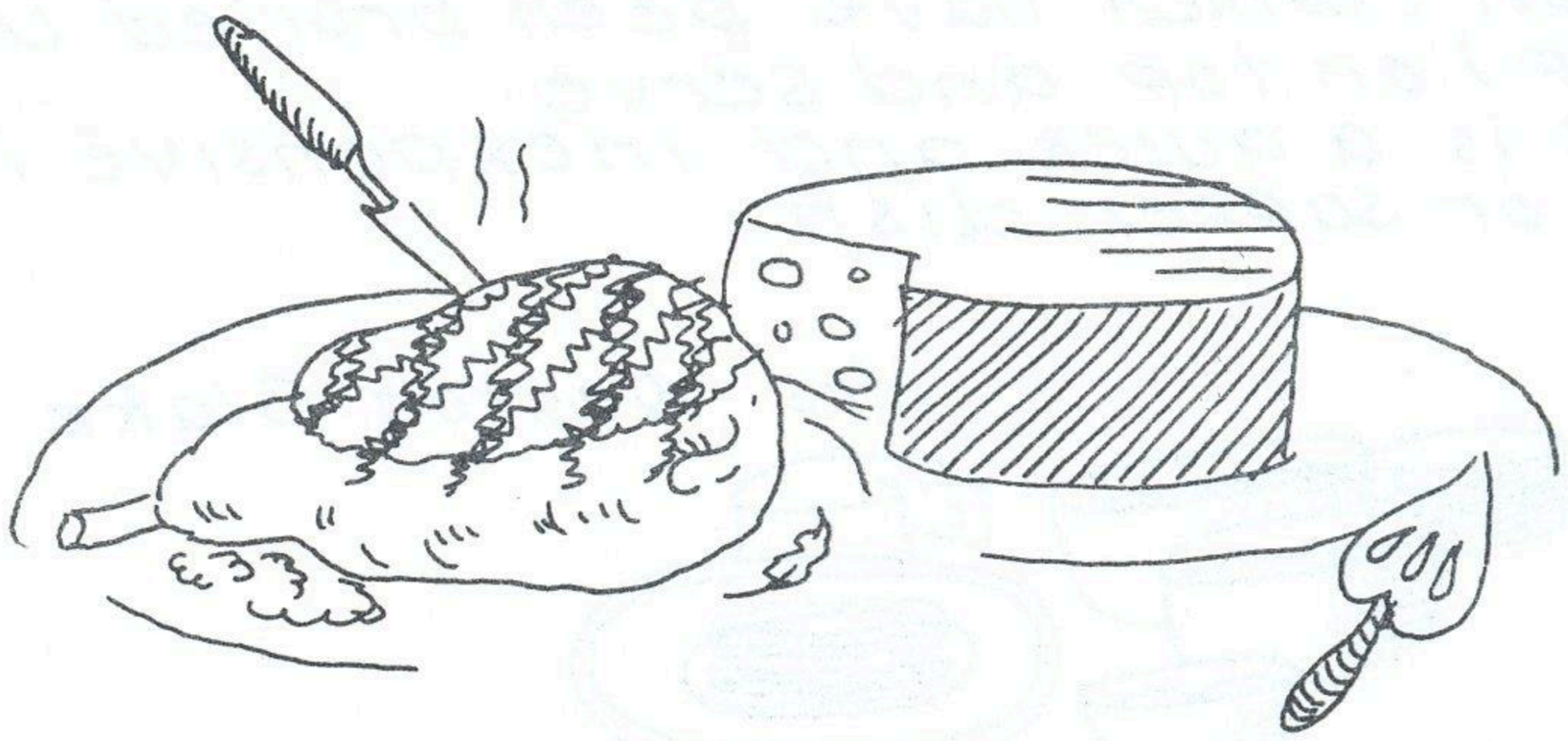
soak 1 cup bread crumbled in 1 cup hot milk.
Add ¼ lb cheese in chunks
1 tbsp. butter
1 tsp salt
3 well beaten egg yolks
Mix the ingredients well. Fold in 3 egg whites beaten very stiff. Put in buttered baking dish and bake 20 minutes at 350°

Mrs. Blair

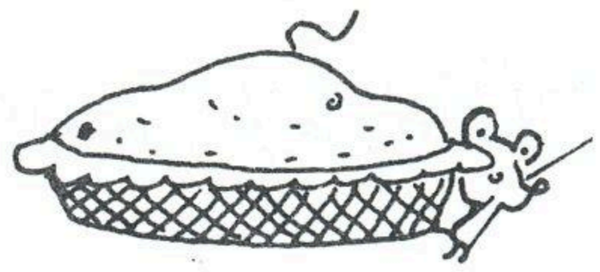
Cheese and Ham Bake

Butter 8 slices of bread with crusts off.
2 cups ground ham
2 cups shredded American cheese
2 tbsp. prepared mustard
3 beaten eggs
2 cups milk, added to eggs
Arrange 4 slices of bread in bottom of greased dish. Cover with ham and mustard mixed together. Cover ham mixture with cheese. Top with other four slices of bread and pour egg, milk mixture over all. Let stand at least 1 hour in refrigerator. Bake 1 hour in a 350° oven.

Mrs. Paul D. Wentworth



Cheese Pie

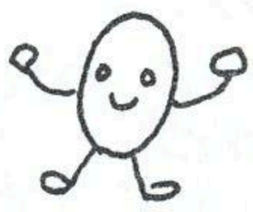


1½ cups milk
3 Tbsp. butter
3 Tbsp flour
1 egg whole
1 egg yolk
¼ lb grated gruyere
salt and pepper
baked pie crust

Melt butter, add flour and cook stirring until well blended. Add milk and cook stirring constantly until a smooth sauce is formed. Remove from the fire and slowly add to the beaten egg and egg yolk, stirring constantly. Reheat very carefully allowing the sauce to thicken but not boil. Remove from the fire and add ¾ of cheese and stir until melted. Season with salt and pepper and a tiny pinch of nutmeg. Pour the cheese mixture into a pie shell already baked. Sprinkle with remaining cheese, dot with butter and bake in a moderate oven until brown.

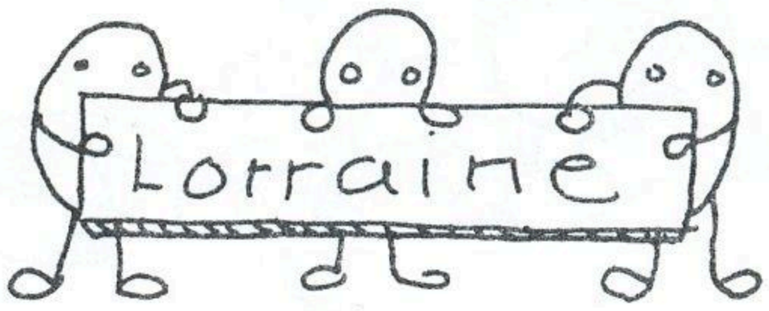
S. Beal

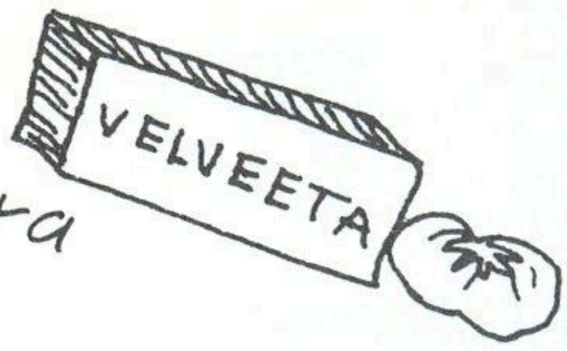
Eggs Lorraine



Butter small baking dish. Pour in ¼ cup of cream and 3 tbsp. grated cheese; stirring until the cheese is melted. Add salt and pepper. Break 6 eggs into the dish, cook over low heat or in the oven until the egg whites are beginning to set. Then pour in another ¼ cup of cream, sprinkle well with grated cheese and dot with butter. Brown in the oven. When done the whites should be set and the yolks still liquid.

S. Beal



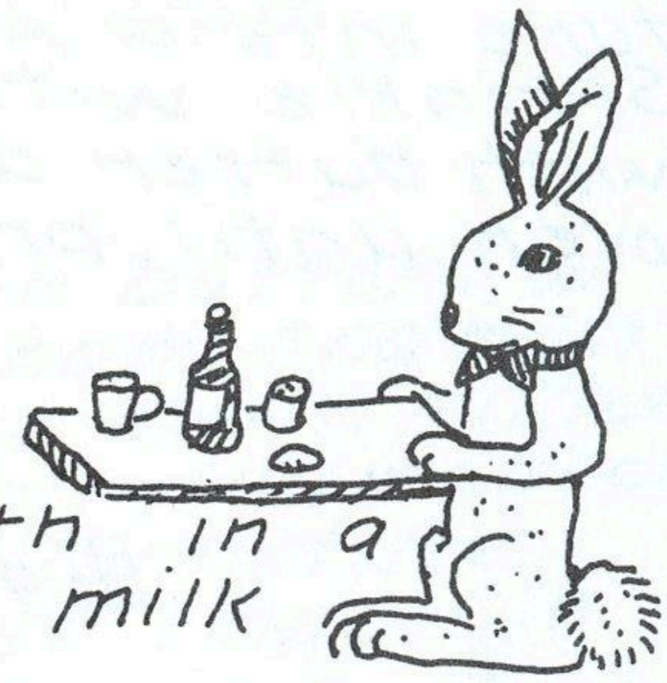


Velveeta Tomato Strata

Trim crusts from 12 slices of day old bread. Arrange 6 in bottom of a well greased 2 quart baking dish. Cover each with a generous slice of Velveeta cut from the 2 lb loaf. Top with remaining 6 bread slices: Combine 4 well beaten eggs with 1½ cups milk; Add 1-8oz. can of tomato sauce, ¾ tsp. salt, dash of pepper. Blend. Pour over bread and velveeta and let stand 1 hour. Bake in 325° oven for 40 minutes- until puffy and brown.

Mrs. Christopher Preston

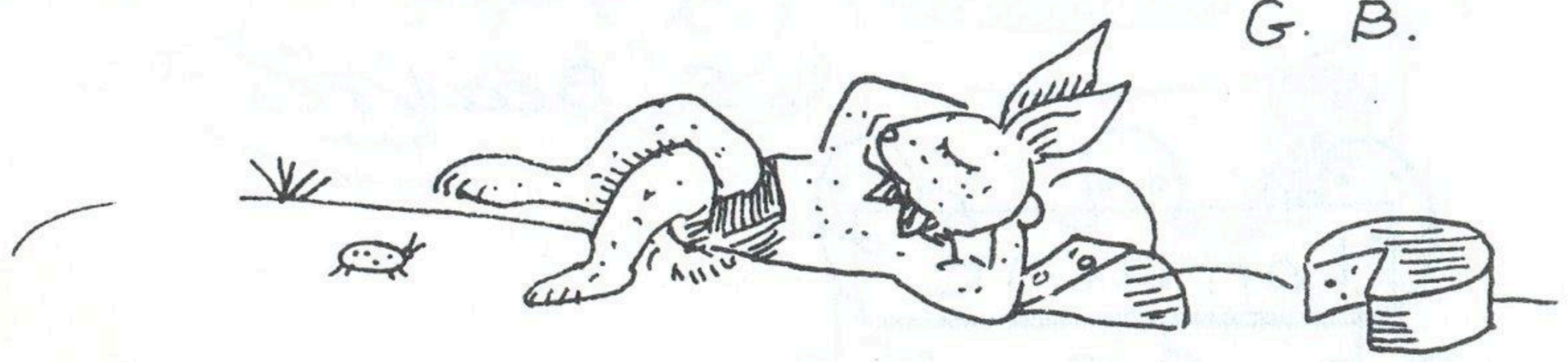
Welsh Rarebit



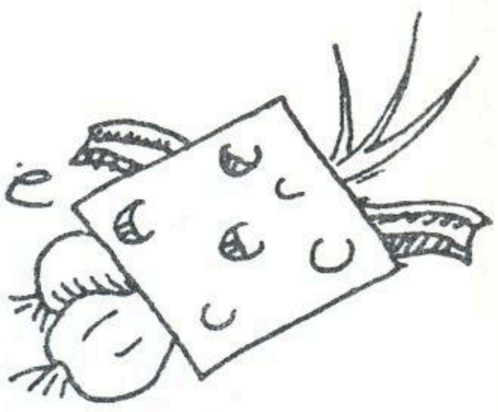
1 tbsp butter
½ lb cheese, melted
1 cup milk
½ tsp dry mustard
pinch soda
1 rounding tbsp. flour } smooth in a little milk
2 tbsp. tomato ketchup
1 egg

Melt butter in a double boiler. Add grated cheese, when good and soft add the milk - stir once in a while and when the cheese and milk are blended add the mustard, soda and flour mixture - then add the ketchup and egg slightly beaten. Add a little of the hot mixture to the beaten egg first.

G. B.



Cheese, Bacon and Onion Pie



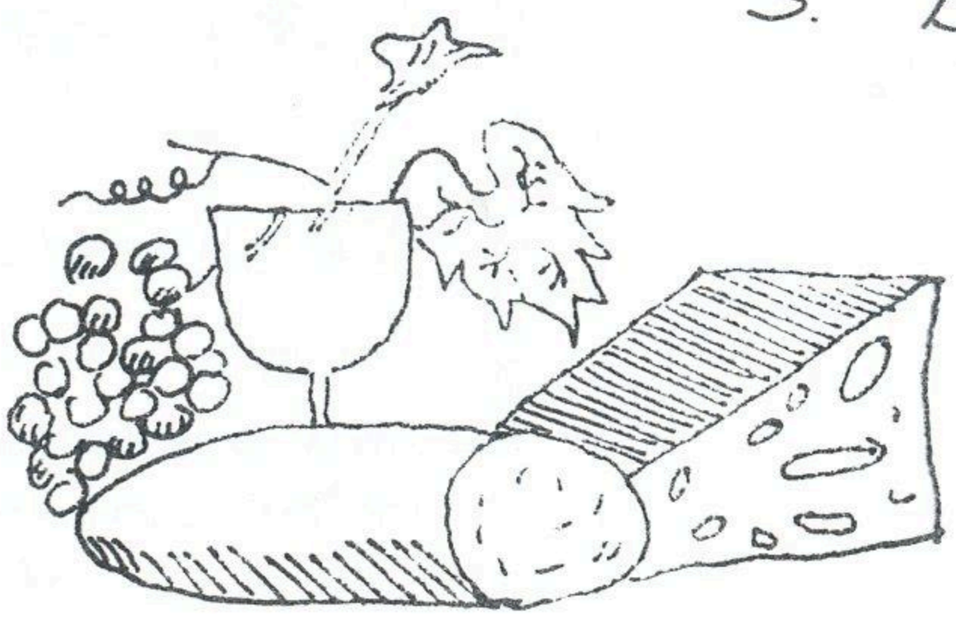
4 slices bacon cut small
2 onions chopped
½ lb. cheese (half diced and half grated)
3 eggs
1 cup milk
2 tbs. flour
salt and pepper
Brown onions and bacon in skillet and put in unbaked pie shell.. Put ½ of cheese diced over it. Mix other half cheese (grated) with warm milk, eggs, and flour and pour over bacon, onions,. and cheese. Bake one hour in a moderate oven, 350.° Use a nice sharp cheese.

Mary Johnson

Cheese Fondue

French bread toasted
garlic clove
10 oz. chablis
2 lbs. swiss cheese cut in small pieces (cubes)
salt and pepper
dash of tobasco
2oz. kirschwasser
Cut french bread in squares with a piece of crust on each side. Rub an earthenware casserole with garlic. Pour in the chablis and bring to a boil. Add swiss cheese. Stir until melted and season. When ready to serve place the casserole on an electric heater on table. Add Kirsch-wasser and set aflame. Hold toasted french bread on a fork and dip into the fondue. Serves 8-10

S. Beal



Compliments

of

Flynn & Flynn

411 Main Street

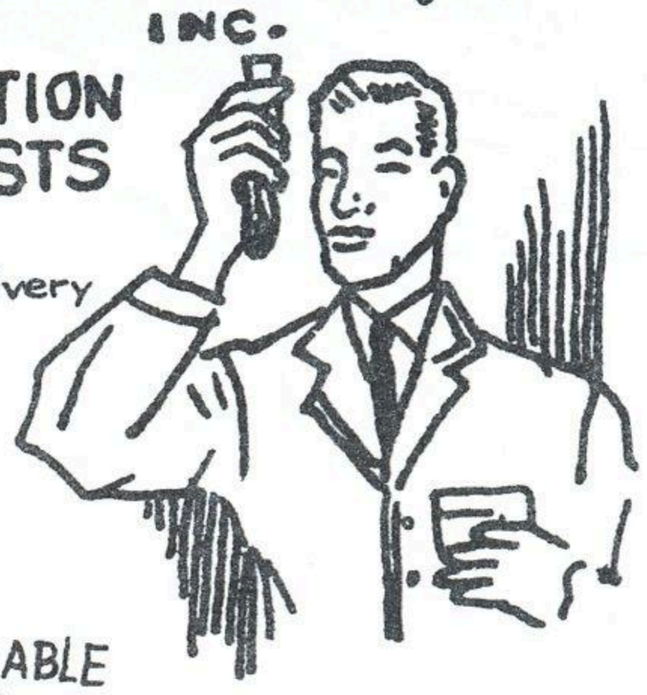
Waltham

TWINBROOK

Pharmacy

INC.

PRESCRIPTION SPECIALISTS



Prompt Free Delivery Service

New Modern Drug Store Located next To A & P

PARKING AVAILABLE IN FRONT OF STORE

1025 A MAIN ST. TW9-8247

OPEN 8 AM. TO 10 P.M. - 7 DAYS

JAMES WEINER - proprietor
reg. PH. G

Formally of Harvard Drug

Triple A

Super Markets

GROWING BY SERVING

WESTON CENTER
and
THOREAU STREET, CONCORD

NEWALL COMPANY

107 Moody Street

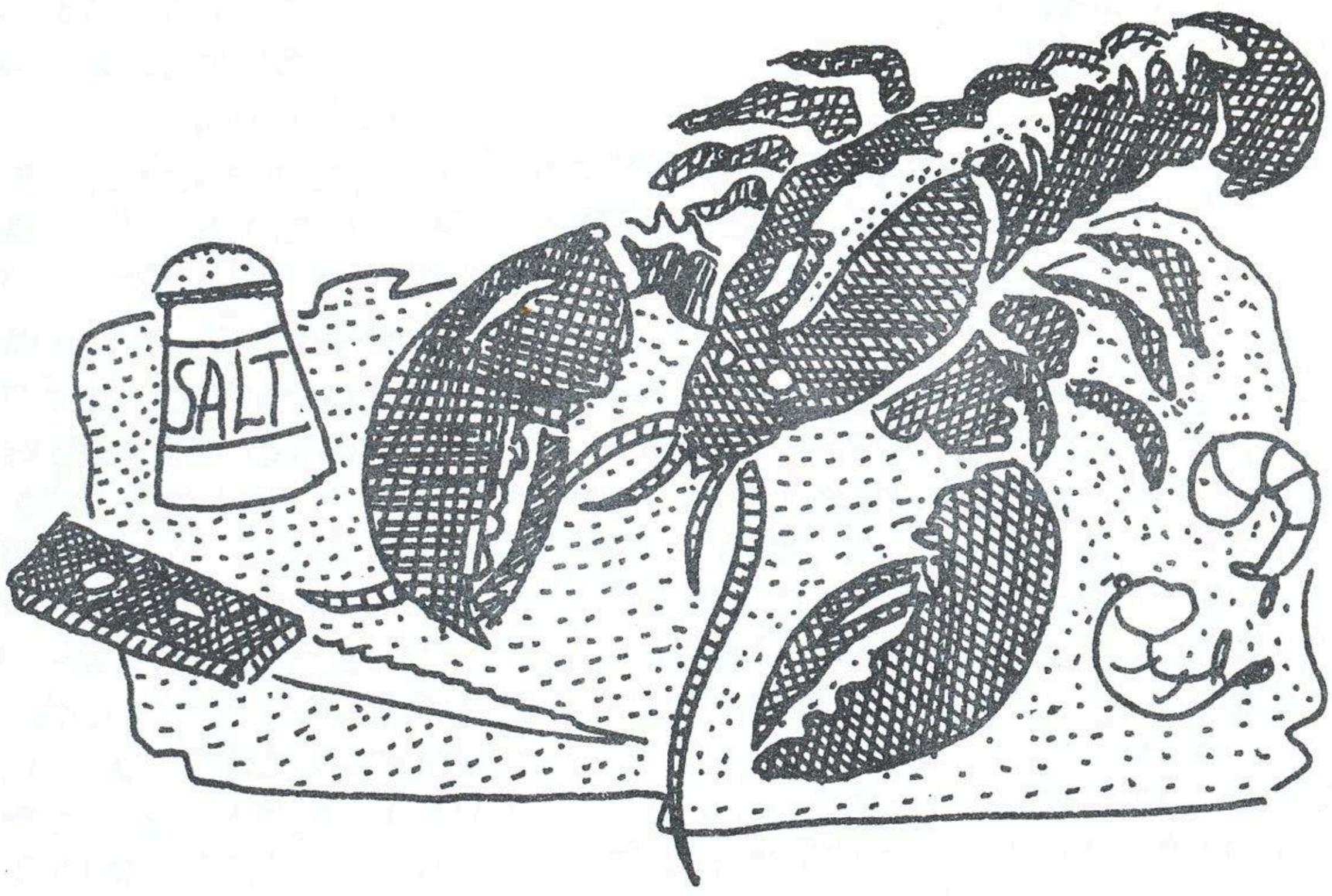
Waltham

TWinbrook 4-1824

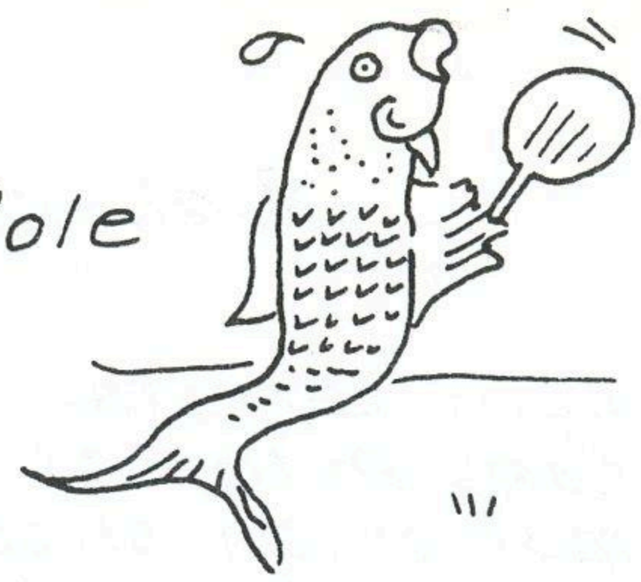
decorators of —

Floors - Walls - Windows

ENTREES
FISH
SEAFOOD



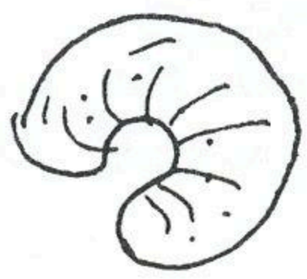
Baked Fillets of Sole



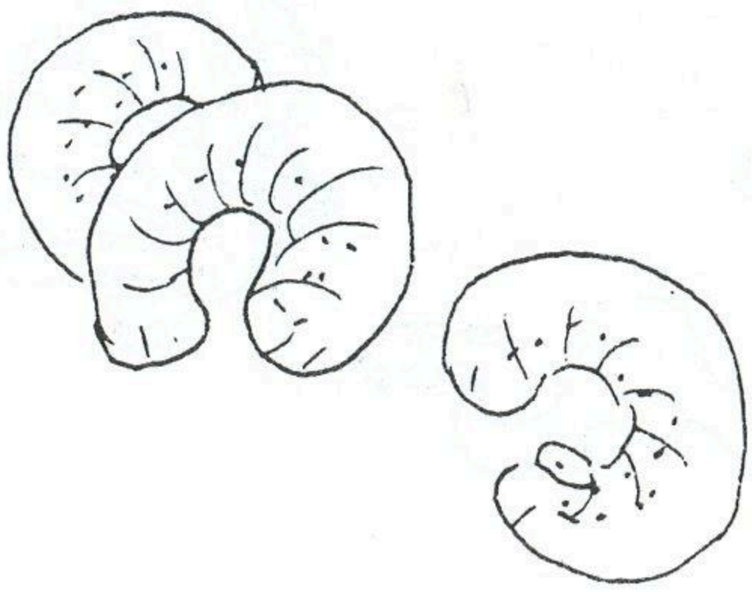
2 lbs. fish
2 cups sour cream
¼ cup sherry
1 cup grated cheddar cheese
Salt and pepper fish. Place in buttered shallow baking dish. Top with remaining ingredients. Bake 35 minutes in 350° oven. Serves 6.

Virginia Power

Baked Stuffed Shrimp



12 Jumbo shrimp
½ lb. scallops
4 tbsp. butter
¼ tsp. paprika
2 tbsp. crushed potatoe chips
3 tbsp. grated parmesan cheese
¼ cup cracker meal (rolled ritz)
1-2 tbsp sherry
Cut the shrimp from the underside thru the meat but not thru the shell. Wash and devein. Put a toothpick under the meat but over the shell at both ends to keep shrimp from curling. Chop ½ lb scallops and put over shrimp. Melt butter and add paprika. Cook over low heat for 1 minute. Compine butter with chips, cracker meal, cheese, and sherry. Cover shrimp with this mixture and place in a shallow baking dish with a little water in bottom. This prevents shrimp from sticking. Bake 20-25 minutes at 350°.



M. Mather

California Chicken

1 ½ cups carrots, diced
1 ½ cups potatoes, diced
1 small onion, sliced thin
1 cup peas
1 can tuna fish
milk
4 tbsp. butter
4 tbsp. flour
salt and pepper
cornflakes

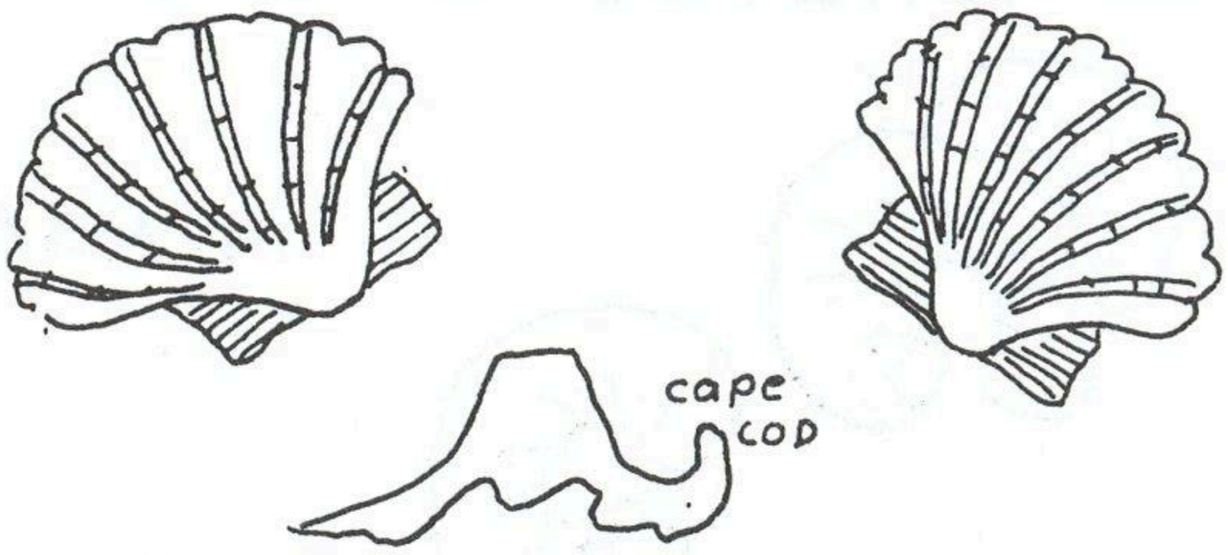
Cook carrots and onions in liquid from peas. As soon as the boiling point is reached add then the potatoes. When vegetables are soft, add the peas and drain liquid from the sauce pan and from the tuna fish. Measure the liquids and add milk to make 2 cups. Cook this with butter and flour creamed. Add salt and pepper. Arrange layers of vegetables and tuna fish in a casserole. Pour over cream sauce and cover with cornflakes. Bake 350° until top is well browned.

J. M. Geigurs

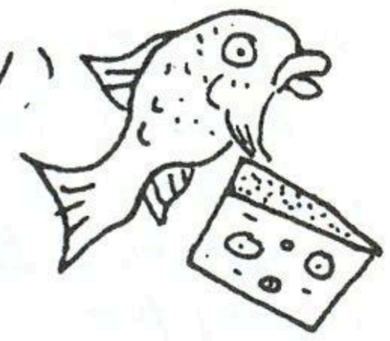
Cape Scallops
(An easy way to cook)

Pick over scallops and drain. Pour boiling water over scallops while they drain. Don't boil the scallops! Dip in milk and put on paper toweling to drain. Shake them in flour in paper bag then lay out to dry a little. Fry in deep fat 375° or oil only a minute or two or until golden brown. Serve lemon and tartar sauce. Delicious.

Mrs. C. A. Whipple



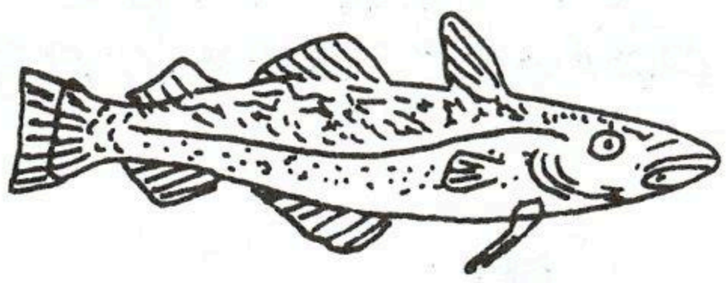
Cheese and Fish Pudding



1 to 2 pounds filet of haddock
2 cups Cheddar cheese (½ pound)
1 cup milk
½ tsp. dry mustard
½ tsp. salt
¼ tsp. pepper
2 cups soft bread crumbs (cubed bread)
Paprika
Have fish skinned and boned. Cut into serving pieces and place flat in a greased baking dish. Grate cheese and combine with milk in top of double boiler. Add mustard, salt and pepper, and cook over hot water until cheese melts. Add bread crumbs. Pour over fish. Sprinkle with paprika. Bake 30 minutes in 375° oven or until lightly brown and puffy. Serve at once.

Helen Larkin

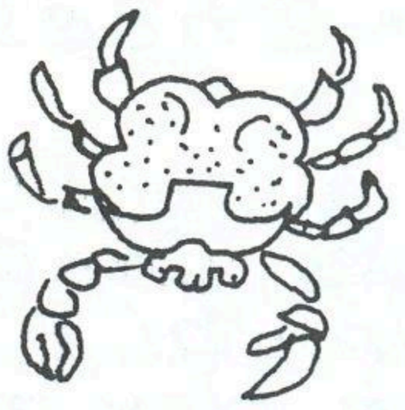
Cod Fish Soufflé



½ cup rice
2 cups milk
2 egg yolks
½ cup salt codfish
½ tsp. fat
2 egg yolks
2 egg whites
dash pepper
Wash rice and add to milk in double boiler. Cook until tender and dry. Freshen codfish by soaking in cold water several hours. Drain, add egg yolks, fat, fish, pepper and rice, blend together. Fold in the stiffly beaten egg whites and turn into a greased baking dish; place in a pan of hot water and bake 45 minutes at 350°. Garnish with parsley and serve with egg sauce.

Mrs. Conrad Jensen

Crabmeat Pie



2 oz. butter
flour for roux
1 pint scalded light cream
1 cup crabmeat or meat
2 hard boiled eggs diced
White wine
Cayenne pepper
rolled potatoe chips and crackers
Butter
Make a roux of the butter, flour and cream. Toss in crab flakes or meat and eggs. Add a generous portion of white wine and a dash of cayenne pepper. Bring to a boil and place in a casserole. Top with rolled chips and crackers, dot with butter. Bake 350° until brown.

M. Johnson

Crab Wiggle

2 cups water 3/4 cups rice
2 good sized onions, chopped and fried in butter
1 can crab meat
1 can tomato soup
1 cup cooked rice

Just before serving - Jar heavy cream.

G. Kenney

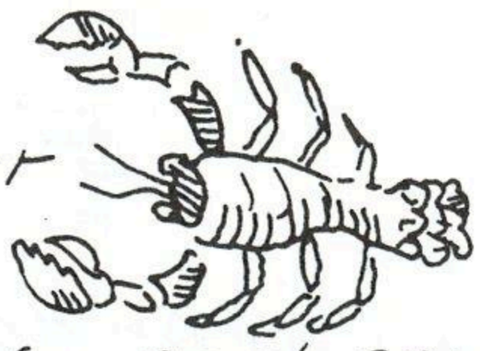
Escalloped Oysters

1 pint coarse cracker crumbs
1/2 cup melted butter
1 pint oysters
1/4 tsp. salt
3/4 cup light cream

Melt butter - add crumbs - Mix until all are coated with butter. Then add drained oysters and cream. It is well to let stand a short while. Bake 35 minutes in a moderate oven. Crunchy and delicious.

Mrs. Harry J. Tidman

Fillet of Sole with Lobster



Select one good sized fillet for each serving. Cut lobster meat into small pieces and spread over each fillet. Roll fillets and fasten with tooth pick. Bake in hot oven 375° for 20 minutes basting with mixture of dry white wine and butter. Serve with newburg sauce. Shrimp may be used in place of Lobster.

Mrs John J. Larkin

Finnan Haddie

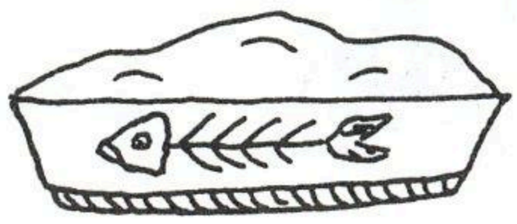
Soak fish for 1 hour in milk. After fish is soaked, drain and separate into flakes making 2 cups. Cook 1 tbsp. of chopped onions 5 minutes in 3 tbsp butter, add 1 tbsp. flour, 1 cup milk and cream, a little salt and pepper. When it thickens add fish, ½ cup canned red peppers cut in strips. Cover bottom of dish with boiled macaroni and cover this with fish mixture. Put grated cheese on top. Put in oven for 10 minutes to brown. Serve very hot.

C. Mac Clellan

Fish Casserole

Steam or pressure cook 1 whole haddock. Remove skin and bones and flake into casserole dish. Cover with rich cream sauce seasoned with salt and pepper and ½ lb melted cheese. Top with herb seasoned bread crumbs and bake ¾ of an hour in a moderate oven.

Mrs. Finlay



Fish Casserole

1 lb. Cod or haddock or any white fish
(deep sea scallops even better)
1 can Campbell's frozen shrimp soup
⅓ cup milk
⅓ cup dry sherry wine
Cut up fish in fairly large size chunks. Place in greased casserole dish. Sprinkle lightly with onion salt and pepper. Melt soup and mix with milk and wine. Pour over the fish. Cover top with cracker crumbs. Pot with butter. Dust with paprika. Bake 40-45 minutes in a 350° oven. Makes 4 generous servings.

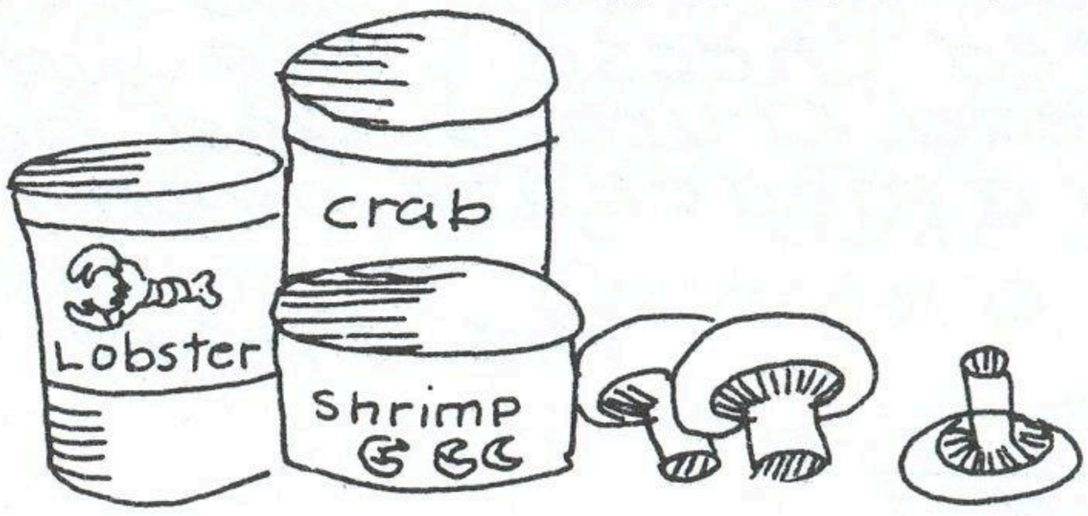
Jesse H. Mason

Fish Casserole

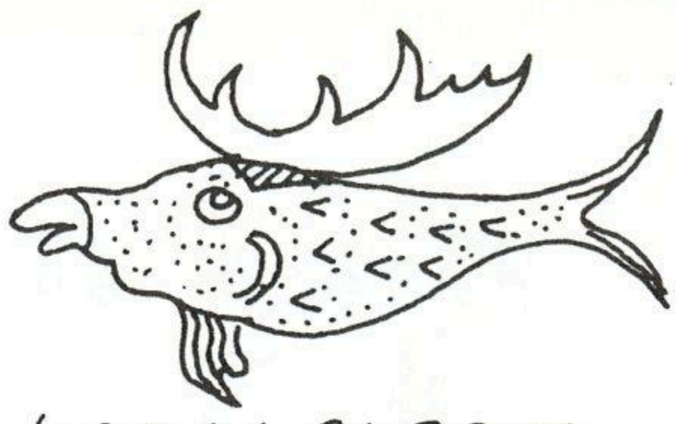
(or serve in patty Shells)

1 can lobster
1 can crab-meat
1 can shrimp
1 can mushrooms
2 cans creamed chicken or mushroom soup
Do not dilute soup. Mix all together, a small amount of sherry if you wish. Sprinkle top with buttered bread crumbs. or potatoe chips or pep. Farm dressing mix and grated cheese. (Slivered almonds if you wish. Not as a casserole - may be served on toast or patty Shells.

Mrs. Howard Newell



Fish Mousse



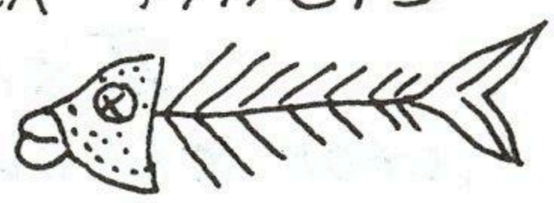
1 lb. Halibut
3 egg whites
1 cup heavy cream
salt and pepper

Force fish through meat chopper several times. Put in top of double boiler, gradually adding unbeaten egg whites. Add cream and season. Turn into buttered fish mold. Set in pan of hot water and bake 30 minutes in a moderate oven. Turn onto serving dish and surround with lobster or Normandy sauce.

B. T. Clifton

Foolproof Newburg

Sauté 2 small onions and ½ chopped green pepper. Cook 1½ lbs haddock fillets - Cool - skin and de-bone



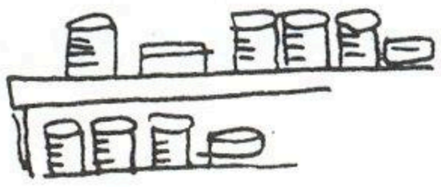
2 cans shrimp
14 oz. tin lobster
Make 6 cups of white sauce - when thick add 2 heaping tbsp. mayonnaise (⅓ cup) 1 Tbsp. lemon juice and sugar - Then add the above ingredients. Make day before and store in the refrigerator. Re-heat in double boiler. Before serving add 2 tbsp. to ¼ cup cooking sherry and a drop of red food coloring if desired.

A. Jackson

Off-The-Shelf Party Casserole

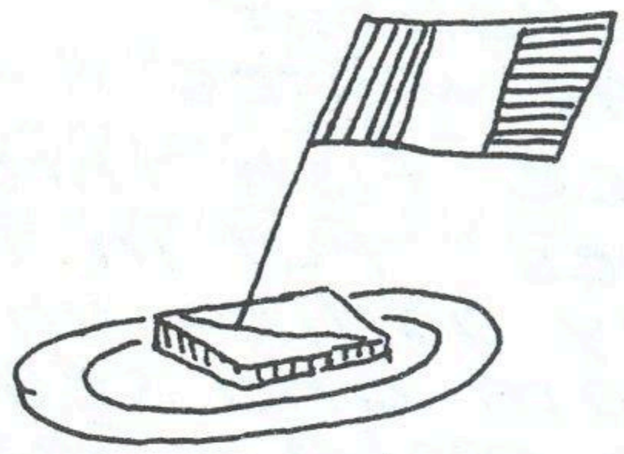
1 cup cut-up celery
¼ cup sliced onions
1 can water-packed Tuna
1 can Chinese noodles
1 can mushroom soup thinned with ½ cup water
pepper to taste
1 pkg. cashew nuts
1 can mandarin oranges

Toss ingredients lightly in a greased casserole and bake at 375° for about 20 minutes. Garnish with drained and warmed orange slices just before serving.



Mrs. P. Bartel

French Toasted Tuna Fish Sandwich



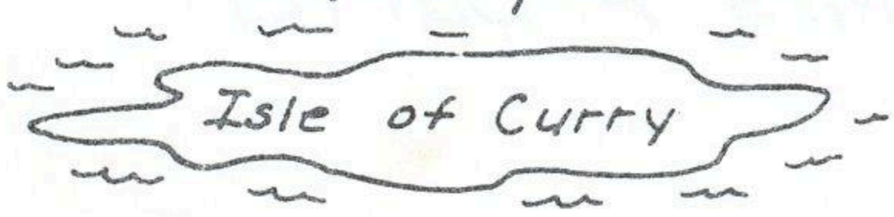
1-7 oz can tuna flakes
½ celery diced
¼ cup dill pickles, diced
¼ cup salad dressing
8 slices day old bread
1 egg slightly beaten
½ cup milk
⅛ tsp. salt
pepper
2 tbsp. butter
Mix tuna, celery, dressing and pickles. Spread on ½ of bread slices. Top with the remaining slices. Combine egg, milk, salt and pepper. Dip sandwich into mixture and brown on both sides in butter. Serve hot.

D. Jacobson

Island Curry

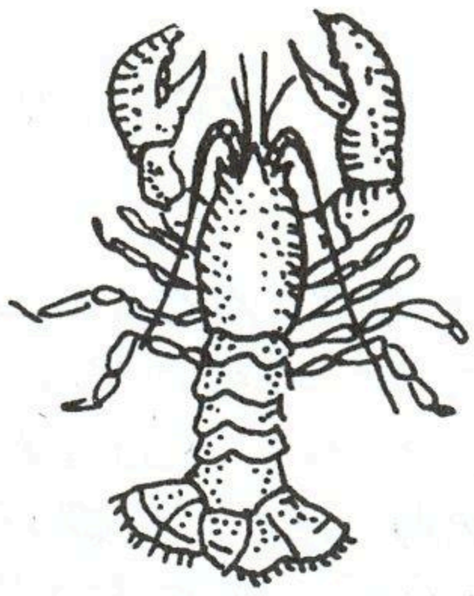
(for left-over meats or cooked shrimp)

Soak 2 cups milk with 1 package of coconut if desired or use fresh grated coconut. Fry in 1 tbsp. butter until rich brown-½ cup chopped onions, 1 tsp. chopped garlic (or powder) and ½ tsp. powdered ginger. Add 2 tbsp. curry powder and mix. Add 3 tbsp. flour To make cream sauce gradually adding 1 cup milk, then coconut soaked milk (or 2 cups plain milk. Simmer for 30 minutes. (strain if desired) Add the cooked shrimp or cubes of lamb or beef or chicken (Whatever curried meat you are making) i.e.- 2 lbs of cleaned cooked shrimp or a 3 lb chicken) Heat- Season with 1 tbsp. lemon juice and a dash of pepper. Serve curry with rice and pass six or more accompaniments, such as, shredded coconut, chutney, chopped raisins, chopped green peppers, chopped peanuts or almonds, finely chopped cooked egg, chopped green onions, chopped crisp cooked bacon, chopped candied ginger or fine sweet pickle relish.



E. Hardy

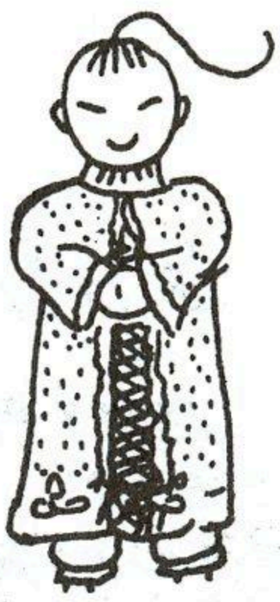
Lobster Newburg



2 cups cooked lobster meat
1 cup light cream
4 tbsp. butter
2 tbsp. flour
salt, pepper and paprika
2 (or more) tbsp. sherry
Simmer over gently boiling hot water, for ½ hour, the diced lobster meat in the light cream, in a double boiler. Melt butter, blend in the flour and add the juices from the lobster meat and enough of the hot cream to make a smooth paste. Add this to mixture in double boiler. Add salt, pepper, and paprika to taste. Add sherry and simmer in double boiler for another 15 minutes. Add 1 tbsp. cold water, for smoothness. Serve on crisp, hot patty shells.

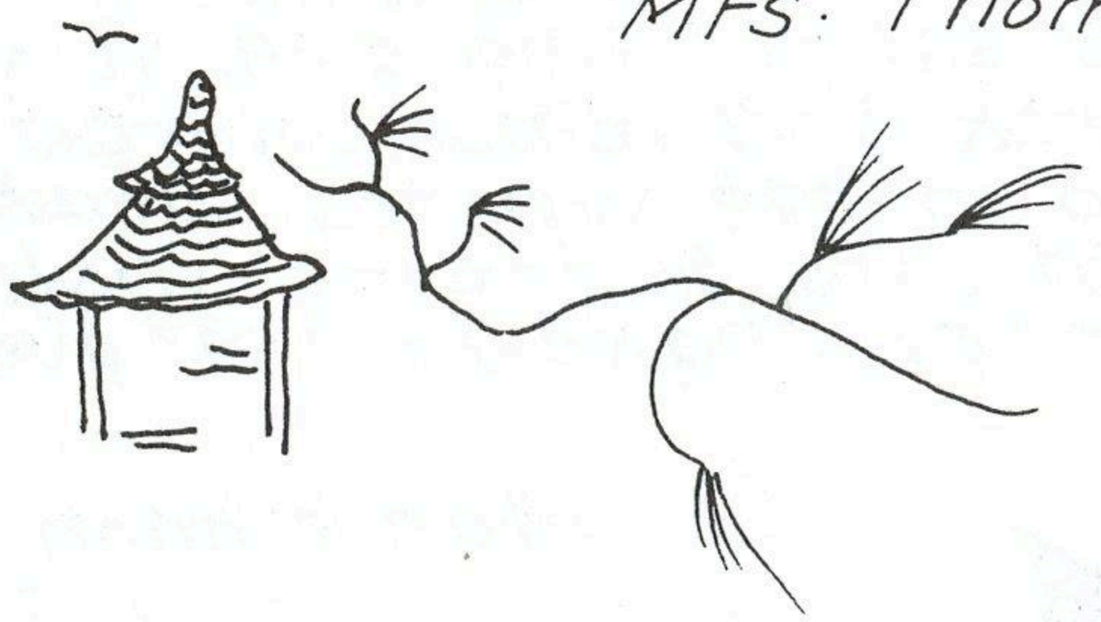
Emily Call Kilbourn

Pong Chow



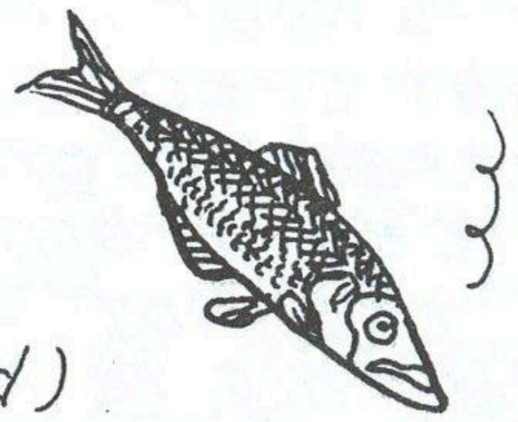
1 cup cooked rice
1 small can of crab meat
½ pint of cream
1 can of tomatoe soup
Put in double boiler and heat. Serve on toast, garnished with parsley

Mrs. Thomas Worcester



Pickled Salt Herring

1 large herring
Clean herring, remove skin and bones. Soak in cold water overnight, dry on cloth or paper. Cut herring in 1/4 inch strips across the herring. Arrange in glass dish or jar in layers with 2-3 tbsp. of chopped red onions also a few round pieces of raw carrots



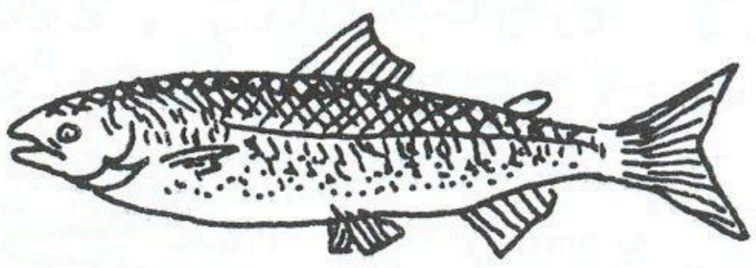
Dressing:
1/3 cup white vinegar
1/3 cup sugar
2 tbsp. cold water
1/4 tsp. white pepper (ground)
1/4 tsp. allspice (ground)
Heat the above dressing to a boiling point - let it cool and pour over the herring. Let it stand for 12 hours in the refrigerator before serving. This recipe will serve 5-6 persons.

Olga C. Peterson

Salmon Soufflé

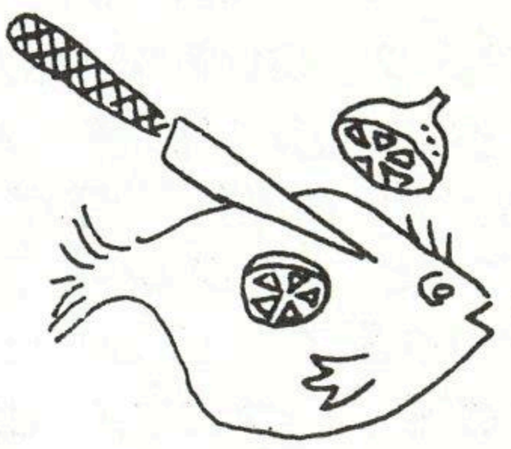
2 cups salmon
1/4 tsp. salt
1/8 tsp paprika
2 tsp lemon juice
1/2 cup bread crumbs
1/2 cup milk
3 eggs

Thoroughly rinse salmon. Remove bones and skin. Separate into flakes and add seasonings. Cook bread crumbs in milk 5 minutes. Add salmon and egg yolks beaten until thick and lemon colored. Then cut and fold in egg whites, beaten until stiff. Turn into buttered dish, set in pan of hot water, bake in 350° oven until firm.



G. Mackinnon

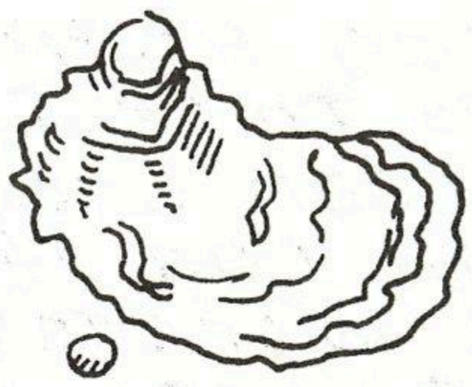
Savory Salmon Loaf



3/4 cup bread crumbs and melted butter or bacon fat.
2 eggs beaten
½ cup milk.
1 can Salmon (1 lb)
salt and pepper
poultry seasoning to taste
2 tsp. chopped onion
1 tbsp. chopped parsley
1½ tbsp. prepared mustard
Combine ingredients in order given. Pack in buttered loaf pan and bake at 350° for 30-40 minutes. Turn on platter and serve with cream sauce flavored with salmon liquor from the can. Hard boiled egg sliced in sauce and parsley add tremendously.

Mrs. Gregory

Scalloped Oysters



1 pint oysters
4 tbsp. oyster liquor
2 tbsp. milk or cream
½ cup dry bread crumbs
1 cup cracker crumbs*
½ cup melted butter
salt and pepper
Mix bread and cracker crumbs and stir in butter. Put a thin layer in shallow, buttered baking dish. Cover with oysters, and sprinkle with salt and pepper. Add half of oyster liquor and milk or cream. Repeat + cover with remaining crumbs. Bake about 25 minutes in 450° oven. Never use more than 2 layers of oysters as the middle layer will be underdone, if 3 are used.
*(I like the flavor of Ritz crackers, rolled fine with a rolling pin)

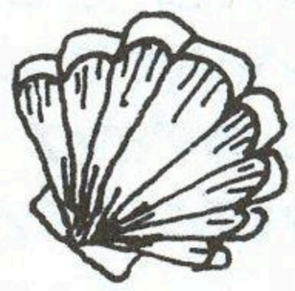
Marion Stevens

Scallops

1 cup scallops
¼ cup butter
bread crumbs
salt and pepper
1 tsp. chopped parsley

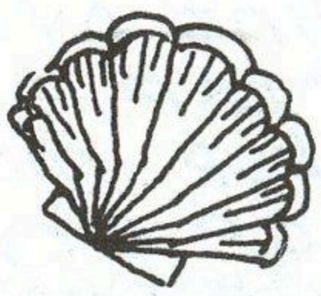
Wash and drain the scallops and put them in a sauce pan with the melted butter, stirring gently so that they will not become tough. When the scallops are almost done (this only takes a few minutes) add enough bread crumbs to absorb the liquor in which they have been cooked. Fill individual shells with the scallops and crumbs mixture, sprinkle with parsley and dry crumbs - dot with butter and brown in a hot oven.

S. Beal



Scallops in Cream Sauce

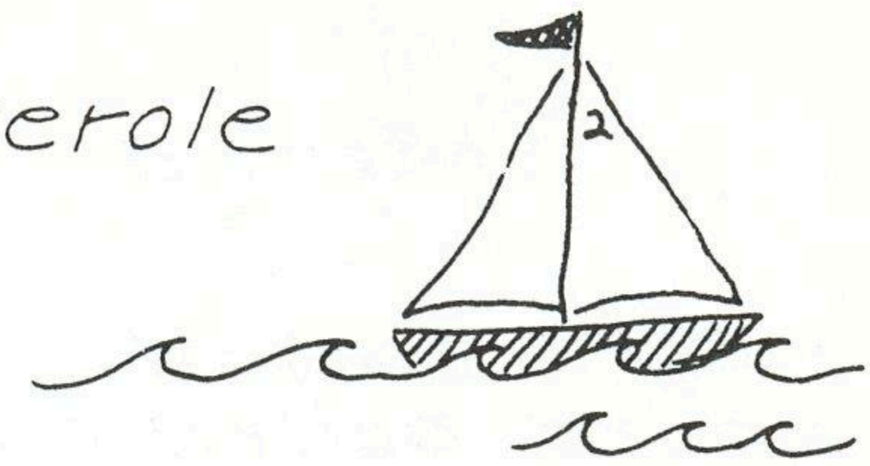
Par boil 1 box frozen or 1 lb. sea scallops
¼ lb. mushrooms - sauté
1 green pepper
2 cups thick cream sauce
¼ lb coon cheese
1 small can of pimento
½ tsp. worcestershire sauce
5 tbsp. catsup
Pinch of salt
1 tbsp. lemon juice
small amount of sherry if desired
Put in baking dish, buttered crumbs on top - and bake only until heated - 45 minutes or serve on toast or patty shells.



Note: 1 can of mushroom soup, slightly thinner may be used in place of cream sauce and mushrooms.

Mrs. Howard Newell

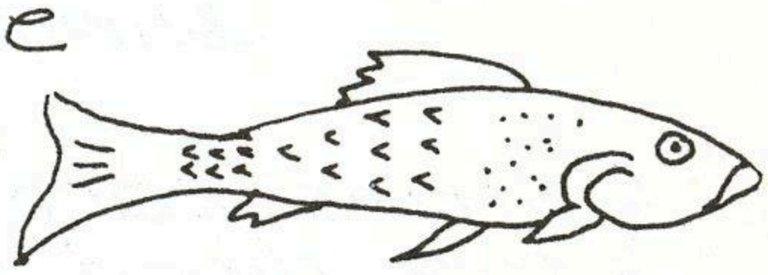
Sea Food Casserole



1 can crabmeat
1 can tuna fish
1 can dry shrimp
1 small can of sauteed mushrooms
¼ lb american cheese
2 cups white sauce
1 cup dried bread crumbs
¼ cup melted butter
3 hard boiled eggs
Slice eggs and place in bottom of casserole, add tuna fish, shrimp, Crab-meat, mushrooms, cheese and salt. Pour over white sauce and sprinkle bread crumbs, mixed with melted butter. Bake at 400° for 30 minutes.

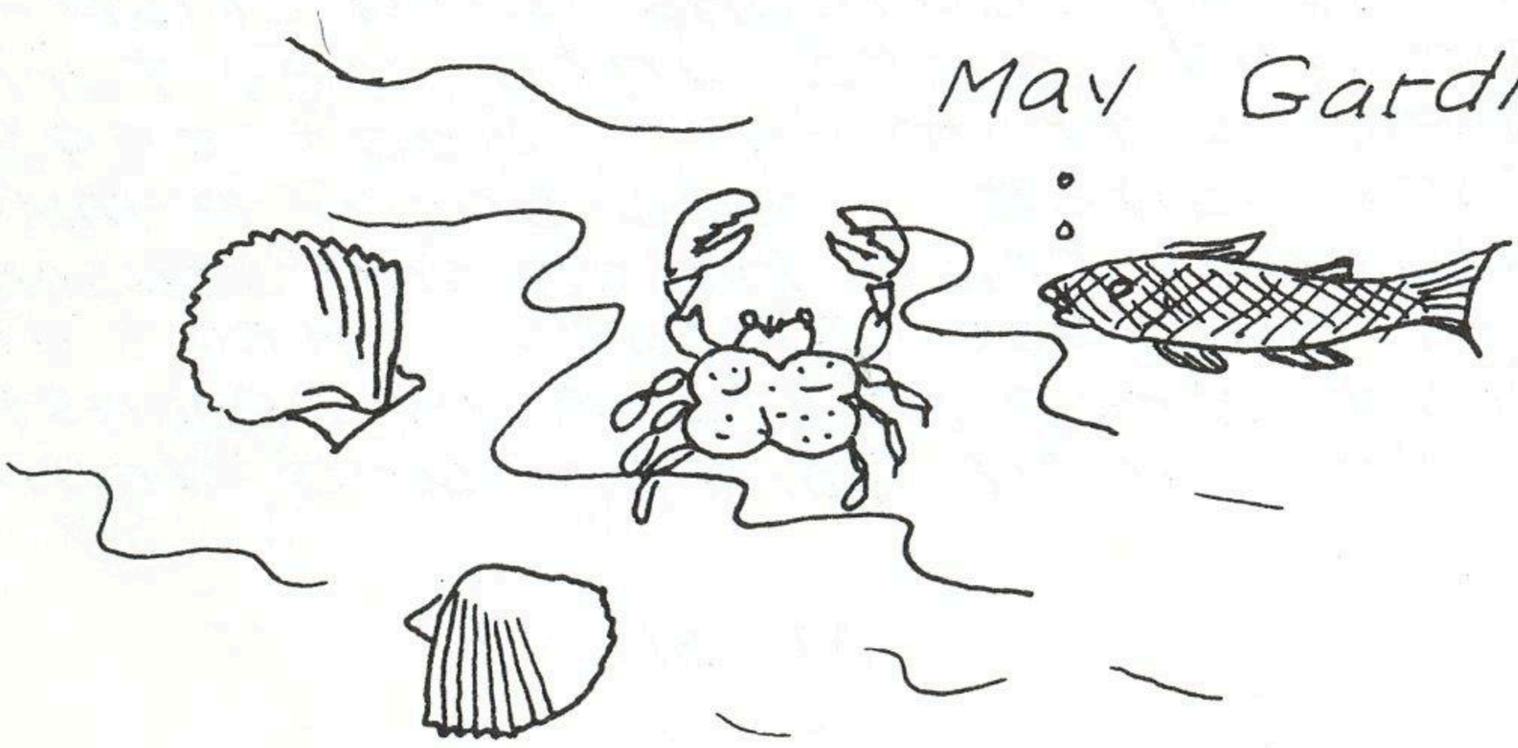
Mildred Lundstrom

Sea Food Supreme

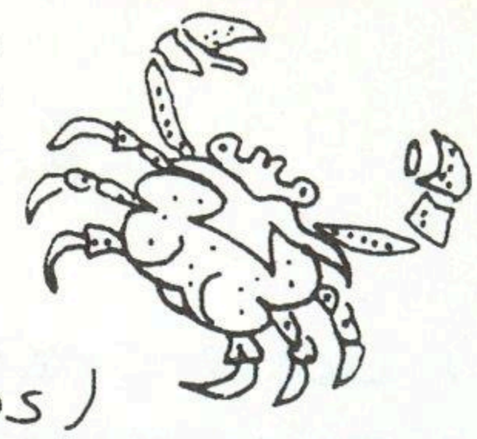


2 cans frozen shrimp soup
1 can lobster
1 large can of crabmeat
1 large can of tuna fish
If desired add small pieces of pimento
Heat soup (undiluted) add ingredients serve in baking shells or patty shells. Sprinkle small amount of paprika on top (if desired)

May Gardner



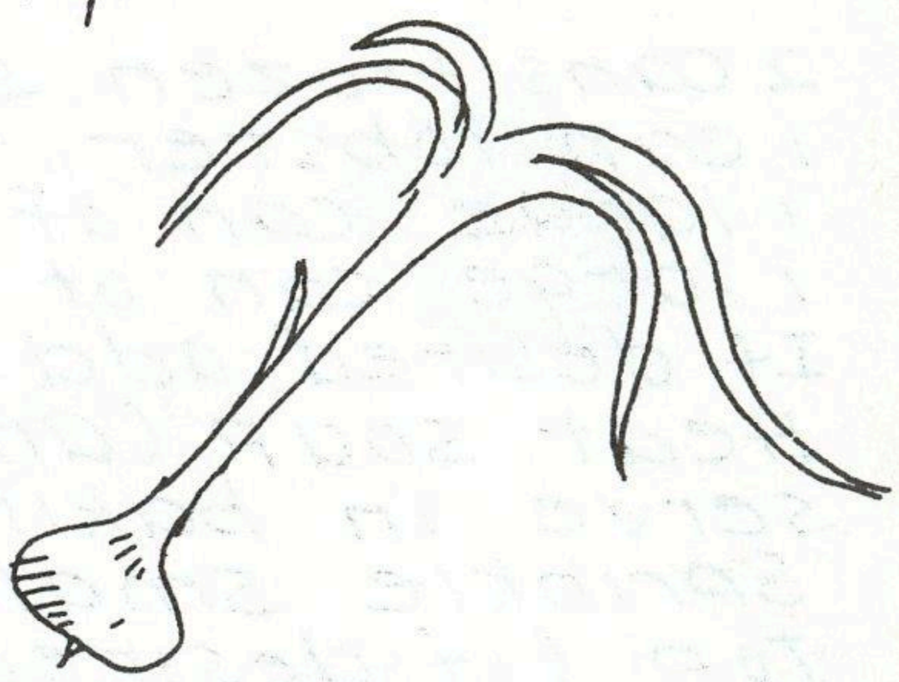
Sherried Crab in Shells



3 cups cooked crab meat (1¼ lbs)
3 hard boiled eggs chopped
2 cups buttered soft bread crumbs
1 tbsp. chopped parsley
1 tbsp. lemon juice
1 tbsp. finely chopped green onion
1 cup mayonnaise
¼ cup sherry
½ tsp. each Worcestershire Sauce and prepared mustard.
Blend all these ingredients but include only half the crumbs. Spoon mixture into greased baking shells or ramekins. Cover with remaining crumbs and bake in a hot oven 400° for 15 minutes. Serves 6-8 people.

Mrs. Howard Newell

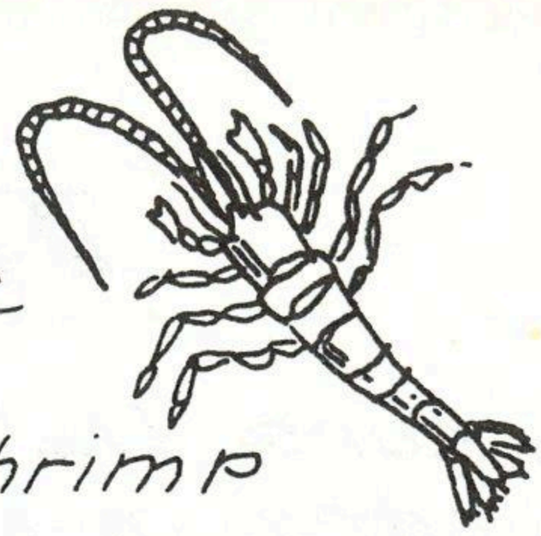
Shrimp Foo Yong



6 strips bacon
½ cup diced scallions
1 lb raw shrimp
2 tbsp. chopped parsley
1 pint peanut oil
1 tbsp. chicken stock
5 eggs
½ cup bamboo shoots
1 tbsp. soy sauce
Fry bacon with scallions until crisp. Add shrimp and sauté until they turn pink. Remove from fat. Beat eggs and add soy sauce. Add shrimp mixed with scallions, crisp bacon and seasonings. Add bamboo shoots. Heat oil to 375° and drop mixture by spoonsful into oil. Fry until golden and drain on paper.

M. M

Shrimp Casserole

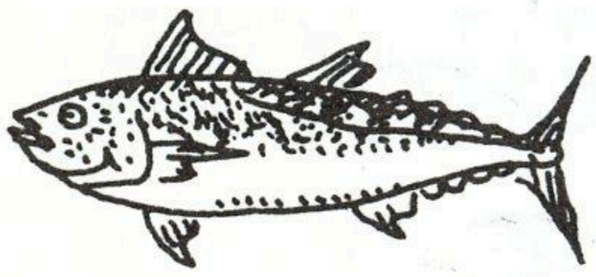


1 pound cooked, cleaned shrimp
1 cup mushrooms, sliced
1 cup blanched almonds, halved and toasted
Grated Parmesan cheese
3 cups medium-thick cream sauce
½ cup sherry
Cracker crumbs
Grease a casserole or baking dish. Make layers in casserole by alternately putting in shrimp first then mushrooms, almonds and last the cream sauce in which you have blended the sherry. Repeat until ingredients have all been used up. Cover top with crumbs and sprinkle with cheese. Bake at 350° for 30 minutes. Serve hot to 4 or 5.

B. T. Clifton

Tuna Casserole

3/4 pkg. noodles (cooked)
1 cup milk
½ oz. butter
1 can of cream of mushroom soup
1 can tuna fish
Mix together, shredding tuna. Put in casserole and bake about 3/4 hour in 350° oven.



Nancy Allen

Turban of Fish

2½ cups flaked halibut
1½ cups milk
1 slice onion
1 sprig parsley
¼ cup butter
¼ cup flour
½ tsp. salt
⅛ tsp. pepper
drop lemon juice
2 eggs slightly beaten
⅔ cup buttered cracker crumbs

Scald the milk with the onion and parsley. Remove these from the stove. In another pan melt the butter. Add flour, salt and pepper. Add milk to this gradually, stirring constantly. Bring to a boil, and add the eggs. Put layer of fish in the buttered dish. Sprinkle with salt and pepper and lemon juice. Add sauce - repeat until all is used up. Then cover with crumbs and in an oven at 450° for 20 minutes.

B. Viles

WILLIAM H. RUSSELL

Plumbing - Heating - Gas Fitting

26 Park Street
Waltham 54, Mass.
TWinbrook 3-8838

MAIN STREET AMOCO

790 MAIN STREET
WALTHAM, MASS.
TW 3-9855

Mary A Palumbo

HAIR STYLIST

50 Weston Street, Waltham TWinbrook 3-6889

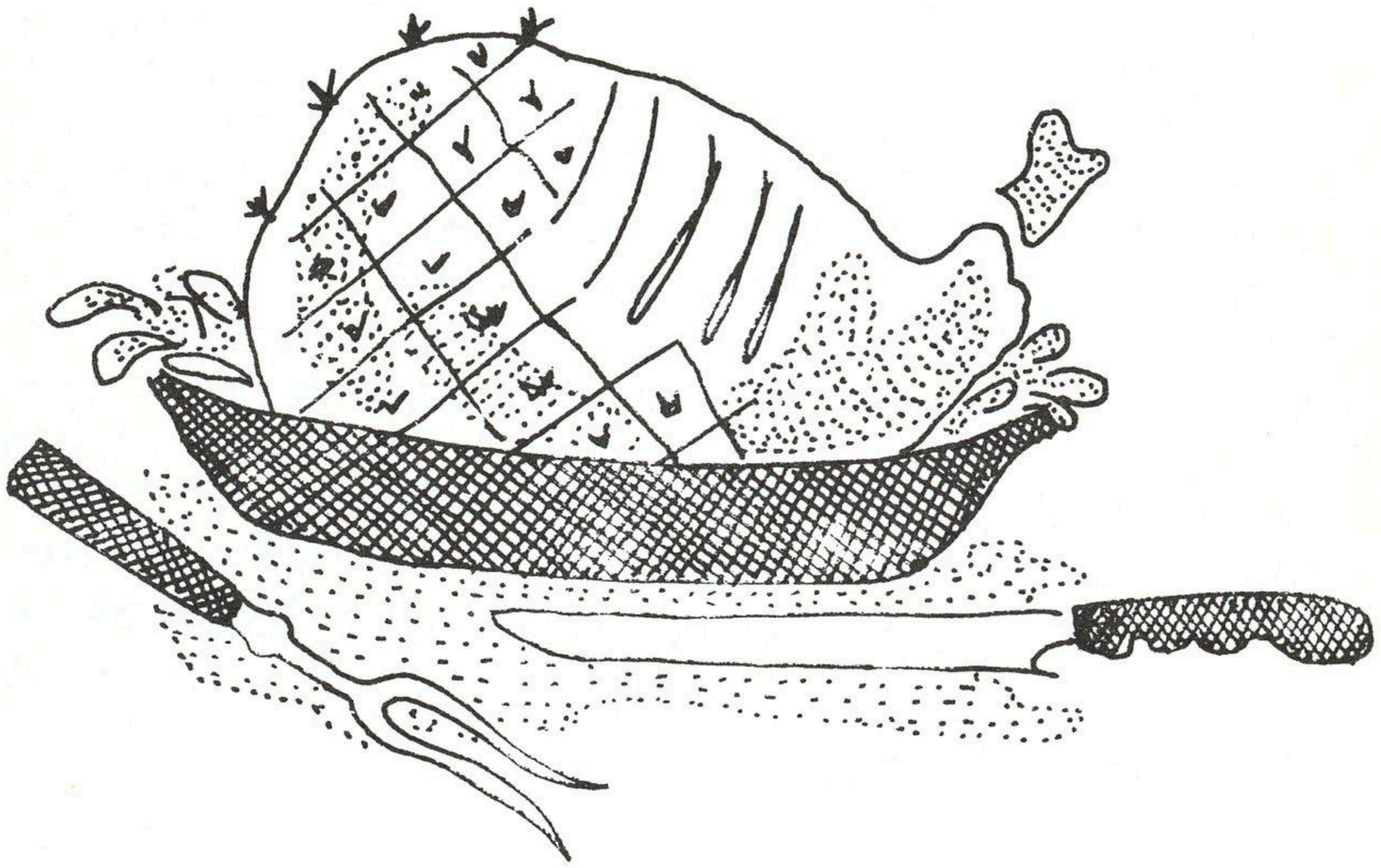
Compliments of

BREWSTER OIL CO., INC.

56 Williams STreet
Waltham, Mass.

ENTREES

MEAT



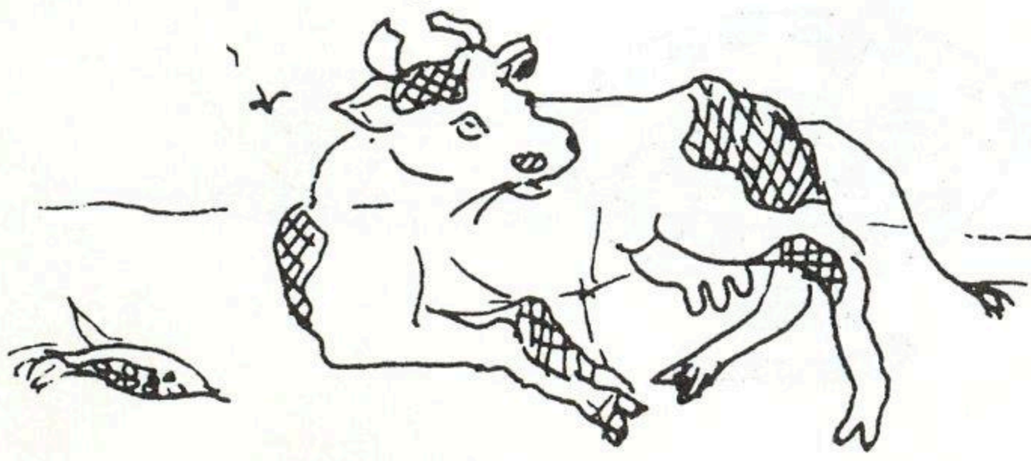
American Lasagna

4 cups noodles or ½ lb wide noodles - Not Lasagna noodles.
1 tbsp. butter
1 lb ground chuck
2 eight ounce cans of tomato sauce
½ lb. creamy cottage cheese (Hoods Small curd)
1 eight ounce package soft cream cheese
¼ cup sour cream
⅓ cup minced scallions
1 tbsp. minced green peppers
2 tbsp. melted butter
The day before if possible. Cook noodles and drain. Sauté meat with 1 tbsp. butter until brown. Stir in tomato sauce and remove from heat. Combine cheese, scallions, pepper with sour cream. In a 2½ quart casserole spread half the noodles. Cover with cheese mixture, then with rest of noodles. Cover the whole casserole with the tomato meat sauce. Chill. About 1 hour before serving heat oven to 375° Bake uncovered about 1 hour or 45 minutes. It does not have to be prepared the day before but the flavor is better.

Mrs. Howard Newell

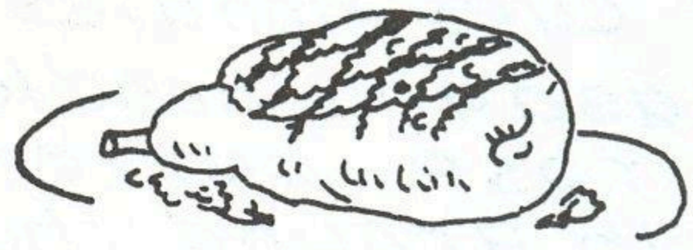
Corned Beef

4 lbs. of fancy fresh brisket. Boil in hot water in which ½ cup salt, 2 tbsp. brown sugar and 1 tbsp. mustard has been added. Simmer 5-6 hours. This is delicious.



Mrs. Beaman

Baked Ham Steak Gourmet



1 1½ lb. slice ham (1 inch thick)
1 cup pineapple juice
1 tsp. whole cloves
¼ tsp. dry mustard
½ cup sour cream

Broil ham under direct heat for 10 minutes. Boil pineapple juice with cloves and mustard until reduced by half. Strain and cool. Fold in sour cream. Spread over ham slice. Bake at 350° about ½ to ¾ of an hour.

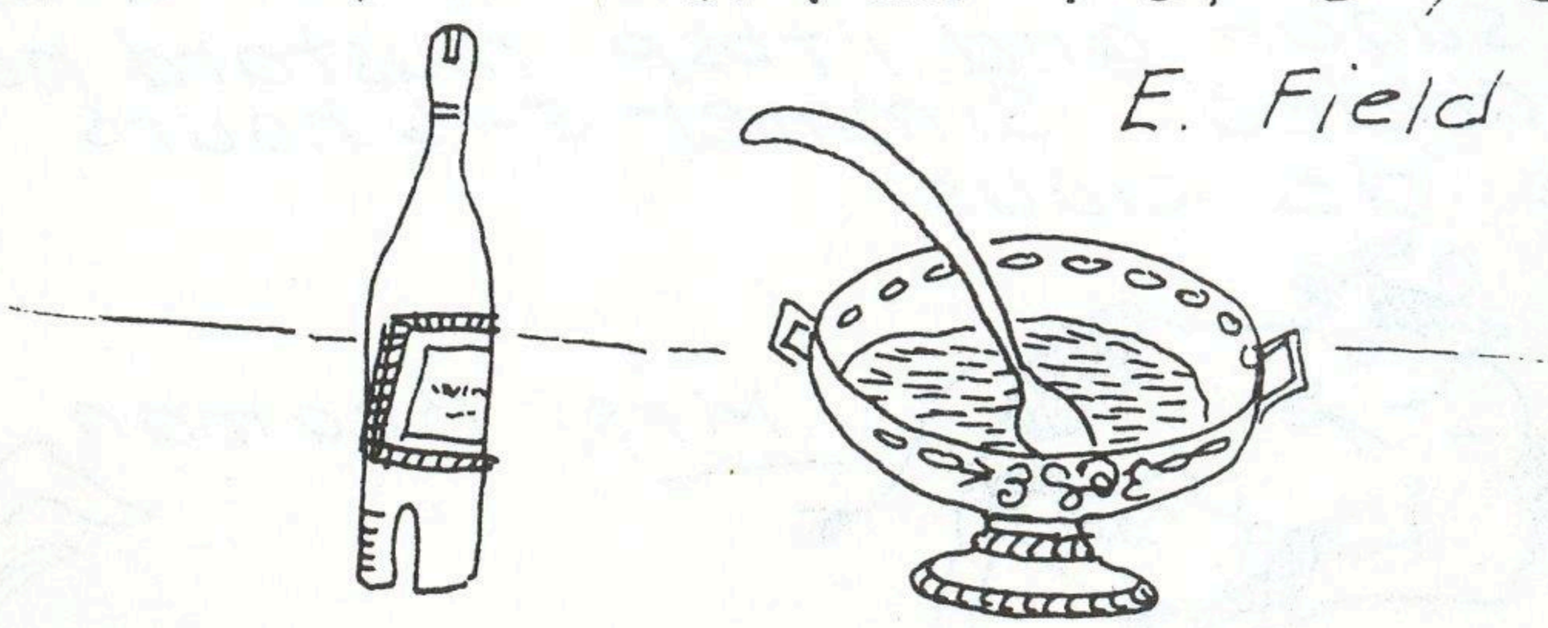
Virginia Power

Beef Stroganoff With Wine

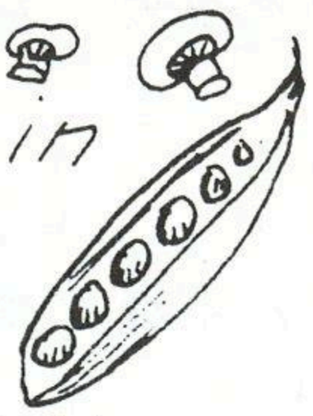
¼ cup butter
¼ cup chopped onion
minced clove of garlic
½ lb mushrooms
1 lb ground chuck
3 tbsp. burgundy wine
3 tbsp. lemon juice
1 can consommé
1 tsp. salt
pinch pepper
¼ lb thin noodles (uncooked)
1 cup sour cream (8 oz)

Combine butter, onion, garlic and mushrooms and simmer until browned in large frying pan. Sear the beef over high flame. Add wine combined with lemon juice, consommé, salt, pepper, and simmer, uncovered for about 15 minutes. Then stir in uncooked noodles and cook covered for about 6 minutes or until noodles are soft. Immediately before serving add the soured cream and warm to desired temperature for serving. Serves 4 or 5 people.

E. Field



Beef with Snow Peas and Mushrooms



1 lb beef tenderloin
salt and pepper
4 tbsp oil
1 onion chopped
¼ cup dried mushrooms
½ cup slivers of mushroom
1 cup snow peas
1 cup beef stock
2 tbsp. cornstarch
2 tbsp. soy sauce
¼ cup cold water
3 tbsp. chopped parsley

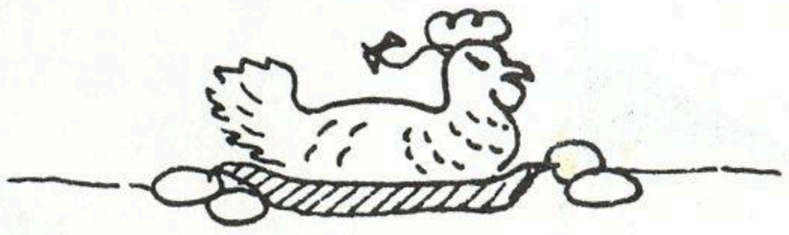
Cut beef into narrow strips against the grain. Stir and fry beef in oil until brown. Add salt, pepper, onion, dried mushrooms, soaked in hot water for ½ hour. fresh mushrooms and peas. Add beef stock and simmer. Cover for 10 minutes. Mix cornstarch, cold water and soy sauce. Add to mixture. Stir until thick and sprinkle with parsley.

M. Mather

Egg Foo Yong (Chinese)

1 scallion or green onion, sliced thin
½ cup freshly cooked spinach chopped
1 tsp. salad oil
½ cup crabmeat, flaked
½ cup cooked chicken or beef, minced
½ cup bacon, cooked and cut fine
6 eggs well beaten.

Cook the onion and spinach in salad oil. Add meats and heat thoroughly. Pour on well-beaten eggs and continue cooking on surface 5 minutes. Set in moderate oven 350° F. and bake 15 minutes longer. Fold over in center and remove to hot platter. Serve at once. Serves 4-6 people.



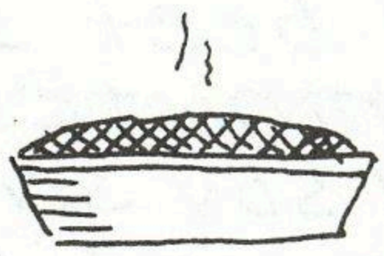
Mrs. Conrad Jensen

Easy Meat Loaf

2 lbs. hamburg
1 cup cornflakes, oatmeal or crumbs
1 or 2 beaten eggs
1 tsp. prepared mustard
chopped onions
salt and pepper
Bake in 400° oven for 1 hour.

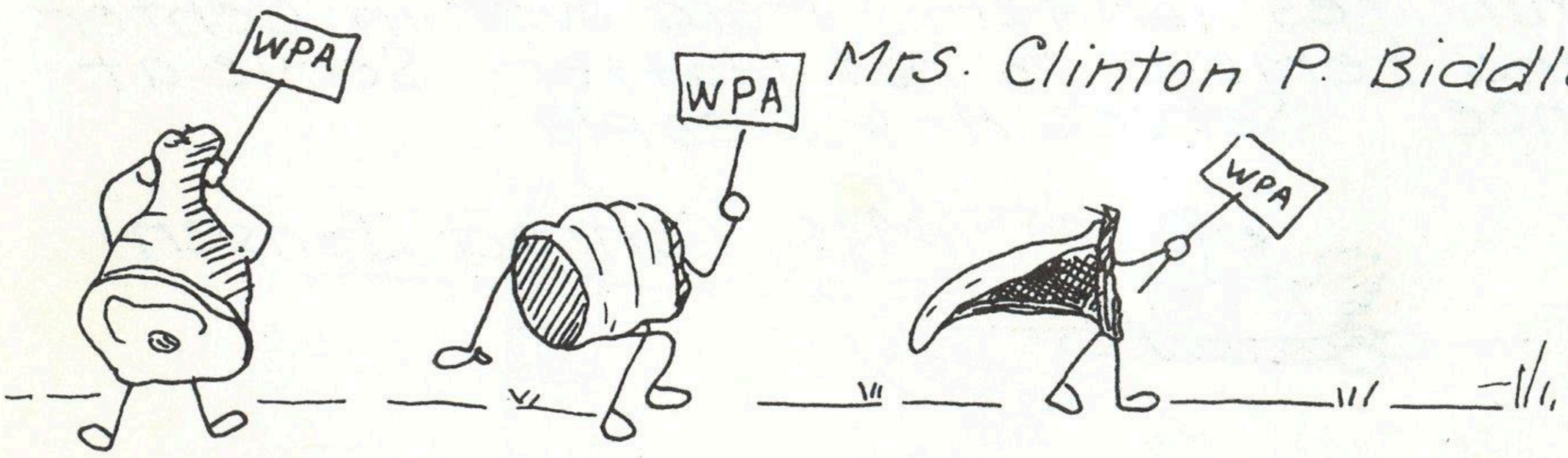
Elizabeth B. Sargent

Meat Loaf

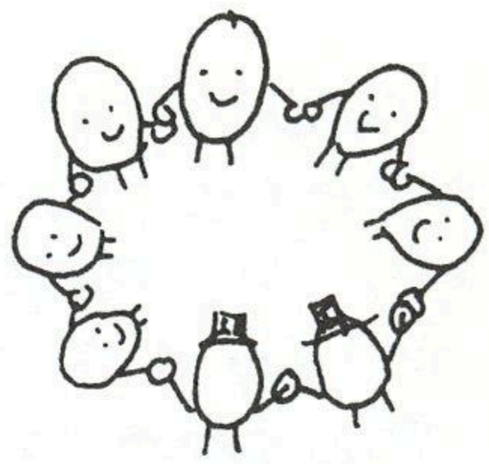


2 Holland rusks
3/4 cup pepperidge stuffing
1 small onion finely chopped
1 tbsp. finely chopped green pepper
1 egg
1½ tsp. salt
1½ lbs hamburg
1 cup V-8 or more if desired for moisture
1 small can tomato sauce (optional)
Mix all ingredients thoroughly with ⅔ cup V-8 except hamburg. Add hamburg and mix well. Fill bread loaf tin (approx. 9"x4"x3") and pour over remainder of V-8 and can of tomato sauce. Bake pre-heated oven 400° for 50-60 minutes. Dry bread may be substituted for rusks, in place of pepperidge stuffing. Dried minced onions are very handy also.

Mrs. Clinton P. Biddle



Egg Ring with Sweetbreads



Beat 4 eggs slightly
Add 1 cup scalded milk
3/4 tsp. salt
1/8 tsp. pepper
Few grains cayenne
Few drops onion juice
Strain into buttered ring mold. Set in pan of hot water and bake in a slow oven 300° for 45 minutes, or until firm. Turn out on chop plate. Fill center and surround with following mixture: Make 1 1/2 cups white sauce, add 1 parboiled sweetbread, diced, 1/4 lb. mushrooms sliced and pan fried in butter three minutes, 1 tsp. lemon juice, 1 tbsp. butter, salt, pepper, paprika to taste. Sprinkle with 1/8 cup shredded blanched almonds toasted. Honey rolls or date crescent rolls make a good luncheon combination.

Mrs. Irving W. Fraim

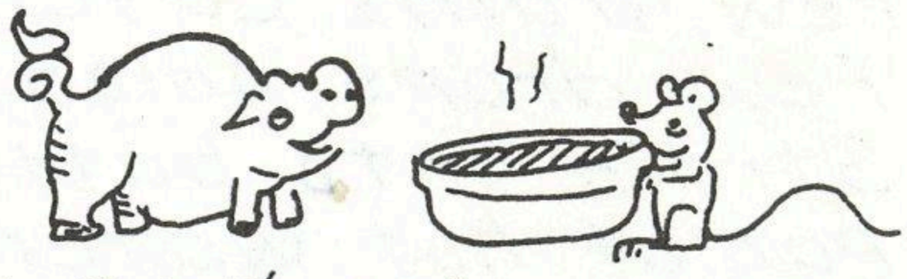
Goulash

Put into a large bean pot 2 lbs. bottom of the round cut into inch cubes, 2 large onions, sliced, 2 rounded tbsp salt, a little pepper, 3 heaping tbsp. tapioca, 1 quart canned tomatoes, 1 tbsp sugar, 1 can peas & liquid. (Do not use tiny peas - they will cook to pieces) Cold water to cover (not over 1 cup). Bake slowly at least 4 hours. Serve with mashed potatoes and a green salad.

Mrs. Holt

Ham and Cheese Casserole

2 cups ground raw ham about 3/4 lb.
½ lb cheese grated or diced
½ green pepper ground
½ tsp. onion salt or tsp grated onion
1 can mushroom soup.
1 can tomato soup
10 oz. fine noodles

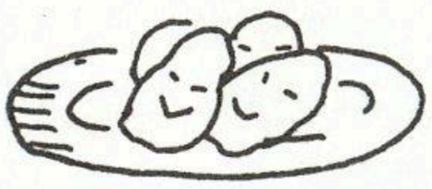


Cook noodles. Drain and mix with raw ham and cheese. Add soups and onion. Place in casserole. Sprinkle finely ground cheese and paprika on top. Bake 1 hour at 350°. Serves 10.

D. B.

Hamburg-Potato Dish

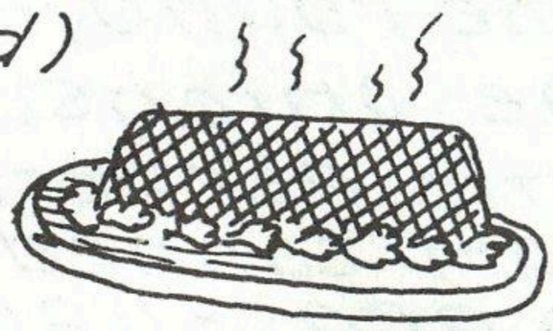
Fry ½ lb hamburg until done, put in baking dish. Cover with 1 can of corn. Put layer of mashed potato on top. Lay strips of bacon across and bake until bacon is done.



E. B

Meat Loaf

1½ lbs. lean hamburg
½ cup corn flakes (crumped)
4 Italian sausage (hot)
¼ tsp. Bells Dressing
¼ tsp pepper
½ tsp. salt
1 egg
1 good size onion chopped
½ cup catsup
Bake 1 hour and a quarter at 350°



Mrs. John Foley

Lamb and Kidney Casserole

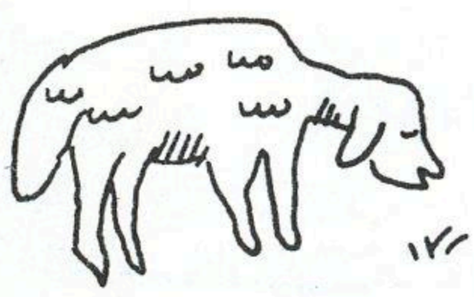
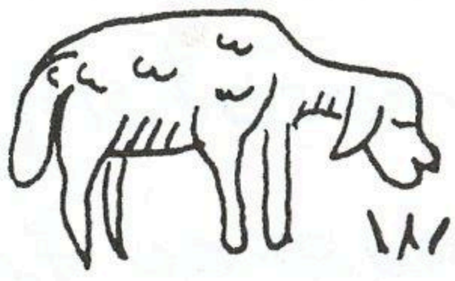
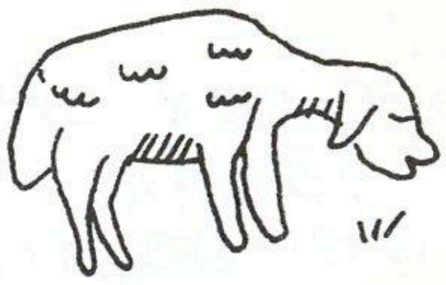
This makes a new meal out of Left-over roast Lamb.

2 tbsp. butter melted
2 tbsp. flour
1 tsp dry mustard
1 cup beef stock

} or use 1 cup lamb gravy and 1 tsp. dry mustard.

Blend first 3 ingredients well, add stock and cook for 5 minutes, stirring constantly. Broil 4 lamb kidneys, dice small and add to mixture. Add 2½ cups diced cold lamb and 3 hard cooked eggs, chopped mixed together with 3 tbsp. olive oil. Season with 1 tsp. Worcestershire sauce, a pinch each of thyme and marjoram, salt and pepper to taste. Cover and simmer for 5 minutes (an electric skillet serves very well for this) Serve on toast. Serves 6.

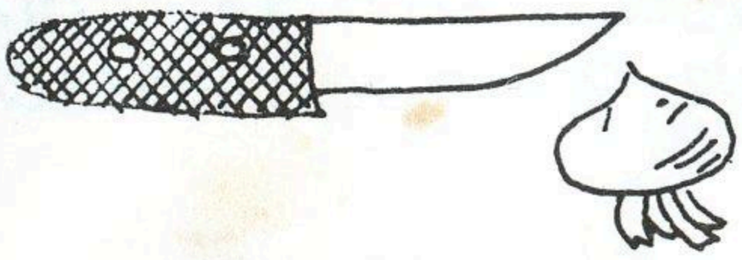
F. Hawkins

Meat Loaf

1½ lbs. hamburg
1 beaten egg
½ can bouillon
½ tsp. salt
⅛ tsp. pepper
pinch garlic powder
¾ cup bread or cracker crumbs
1 small onion chopped fine

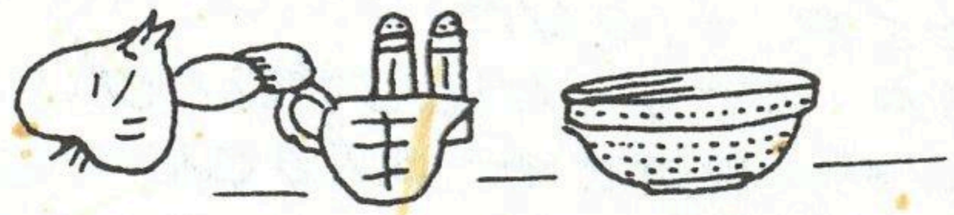
Bake in 350° oven for 1 hour.



Elizabeth B. Sargent

Meat Loaf

Soak ½ cup dry bread crumbs in 1 cup milk.
Add 1½ lbs ground beef.
2 eggs - slightly beaten
¼ cup grated onion
1 tsp. salt
⅛ tsp. pepper
½ tsp. sage

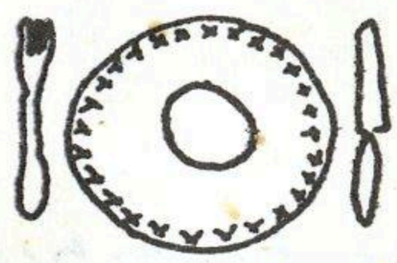


Place in loaf pan and allow to stand for 1 hour.
Cover with this sauce:
3 tbsp. brown sugar
4 tbsp. catsup
¼ tsp. nutmeg
1 tsp. dry mustard
Bake 1 hour at 350°
Serves 4

Mrs. W. B. Parker

One Dish Dinner

1 small box shell macaroni (8 oz.)
1½ lb hamburg
2 large onions chopped fine
¼ lb. sliced mushrooms
½ sliced green pepper
1 large can tomatoes
1 can tomato paste
2 tsp. salt
½ tsp. sugar
¼ tsp. pepper
pinch of garlic salt or 1 clove garlic.



Cook macaroni in salted water until tender. Drain and sauté onions in cooking oil. Add mushrooms, pepper, and meat which has been separated into tiny pieces or rolled into small meat balls. Cook until meat is brown- then add tomatoes and seasonings. Mix with macaroni and bake in greased casserole in moderate 350° oven.

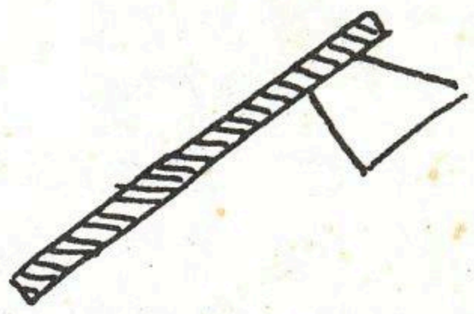
Libby Flaschner

Oven-Roasted Pot Roast

Put a four pound chuck or bottom of the round roast in the center of a large piece of heavy duty aluminum foil, and "cup" the foil up around the meat. Add no salt or pepper. Over the meat pour an envelope of Lipton's Onion Soup Mix (undiluted) and a can of Cream of Mushroom Soup (undiluted) and seal the roast up carefully. Place it on a rack in a baking pan and give it four hours in a 350° oven. When you open the foil, you will find about two cups of delicious gravy, and the meat will be tender, moist and will slice as thinly as ham. Perfectly delicious.

Mrs. Lewis S. McCreary

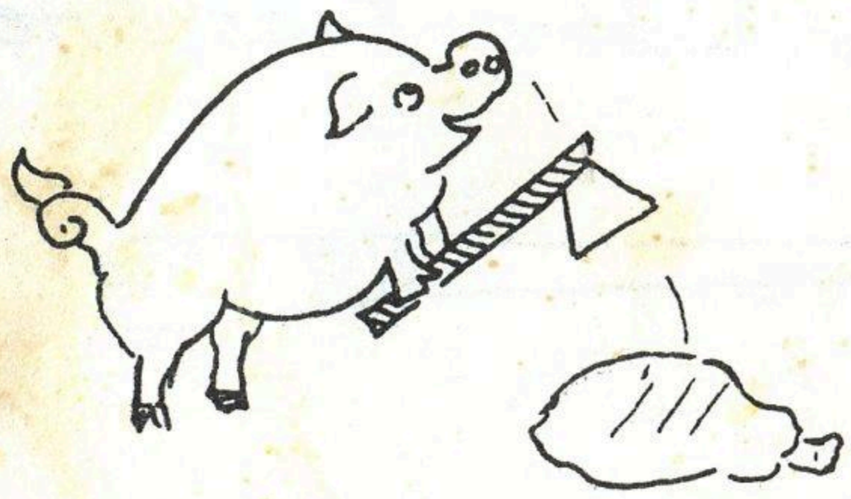
Pork Chops Delicious



4 pork chops 1 inch thick
3 small onions
½ cup diced celery
½ tbsp. worcestershire sauce
4 tbsp. tomato catsup
½ tsp. salt
¼ tsp. pepper

Sear chops on both sides. Place in covered dish and place onions cut in rings on top. Add celery. Add worcestershire sauce, catsup and seasonings. Cook over simmer-saver burner of range for 45 minutes, or bake in oven at 350° for 1 hour.

Mary R. Stone

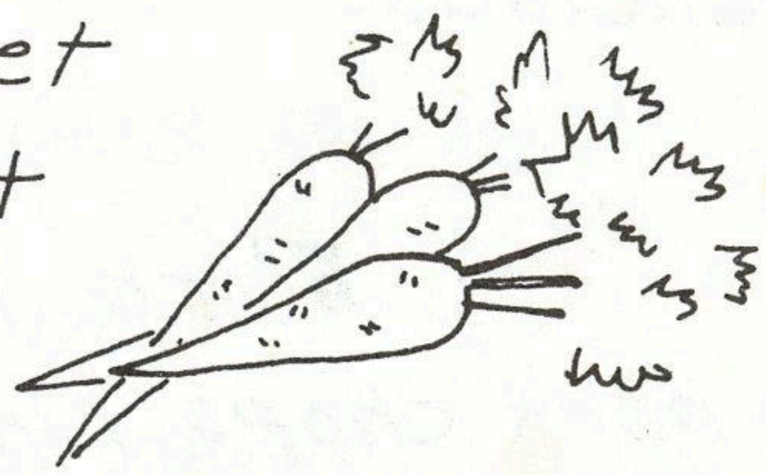


Pork Chops en Casserole

6 Pork chops - good sized
3 cups cooked rice
¼ cup chopped onions
½ cup chopped pepper
2 tbsp. melted butter
1 tsp. salt
2 cups canned tomatoes
Sear chops in frying pan. Line a baking dish with cooked rice. Place chops on top of rice and pour over rest of ingredients. Bake in a 350° oven for one hour. Serves 6.

E. Lundstrom

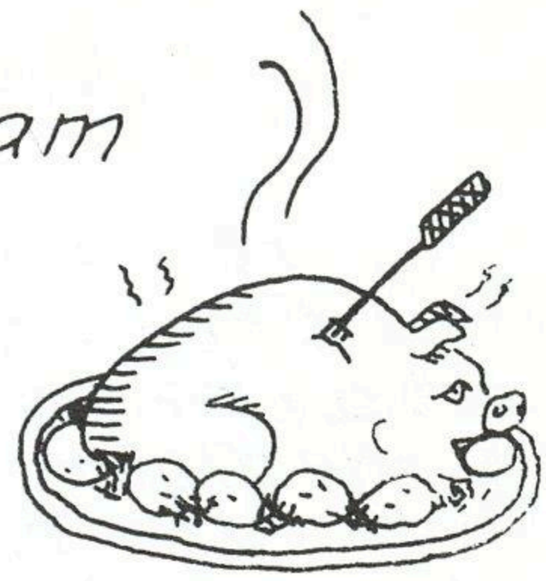
Roast Brisket



3¼ - 4 lbs. fresh brisket
1 large onion, sliced
2 carrots, sliced
potatoes, peeled
salt and pepper
Place brisket in roasting pan. Season well with salt and pepper. Add onion. Cover and roast in 375° oven for 1 hour. Add carrots and number of potatoes desired. Add ½ cup water. Cover and finish roasting in 325° oven for 3 hours. Be sure to occasionally baste meat and potatoes with gravy. To brown meat, roast uncovered for last hour of cooking. To serve, slice across grain of meat.

Libby Flaschner

Sauce for Hot Baked Ham



2 cups wine vinegar
2 cups sugar
2 cups raisins
2 lemons sliced
4 dozen cloves
Cook until sauce thickens. After the ham is boiled as usual, use this sauce to baste with while ham is baking, for about 3/4 hour.

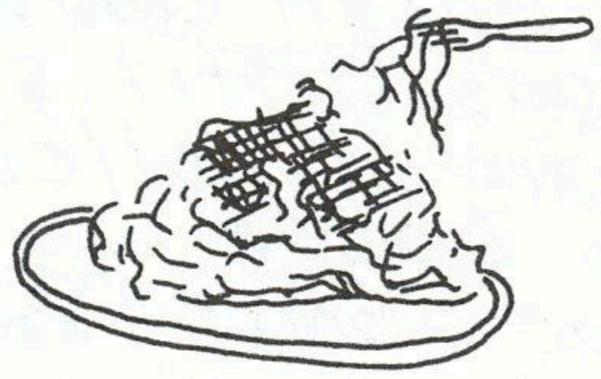
B. T. Clifton

Schnitzel a la Luchow

4-8oz veal cutlets
6 tbsp. butter
1 cup stock
6 eggs
1 tbsp. chopped chives
1 tsp. salt
pepper
10 medium size fresh mushrooms sliced
16 stalks hot asparagus
Wipe cutlets with damp cloth, pound. Cook in 4 tbsp. butter until golden brown on both sides and cooked thru. Remove cutlets to warm dish and keep hot. Stir stock into pan gravy and cook until smooth and slightly thickened. Beat eggs, add chives, salt and pepper. Sauté mushrooms in butter 3-4 min. Add egg and chive mixture to mushrooms and cook over moderate heat, stirring like scrambled eggs. Pour this mixture over cutlets. Streak with a little hot gravy. Garnish with asparagus. Serves 4.

D. B.

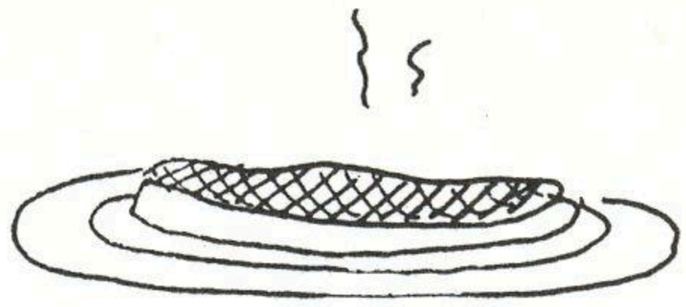
Spaghetti Sauce



This recipe makes enough for 1 lb. of macaroni or spaghetti.
2 heaping tbsp. ground salt pork
½ medium onion, chopped fine
¾ lb hamburg
1 tsp. salt
⅛ tsp. black pepper
¼ tsp. nutmeg
1 tsp. garlic salt
½ tsp. garlic powder
2 tsp. sugar
1 can (small) tomato paste
1 8 oz. can tomato sauce (Hunt's)
boiling water
Optional ingredients:
½ cut-up green pepper, 2 tbsp. chopped celery, 1 whole clove garlic.
Put water on to boil. Brown salt pork and onion on low heat. If using green pepper and celery, add here when onion is brown. Stir occasionally to keep from burning. Add hamburg, broken up, add salt, pepper, nutmeg, garlic salt and garlic powder. Put half can of tomato paste in cup. Fill cup with boiling water. Stir until tomato paste is dissolved; then add to meat mixture. Put remaining tomato paste into cup and do the same as above. Add sugar. (In place of garlic salt and garlic powder added previously, you may thread a whole clove of garlic and hang it in sauce at this point.) Add more water if necessary. Sauce should be thin. It will thicken in simmering. Simmer on low heat for ½ to ¾ hour, stirring occasionally, making sure it doesn't get too dry. Add can of tomato sauce. Cook for 10 minutes longer after it starts to boil again. Add more water if too thick, and more seasoning if necessary for your personal taste.

Jean Salvucci

Steak Dish



1½ - 1¾ lbs round steak
Sprinkle with salt and pepper. Coat with flour and sauté in butter until browned. Then pour over 1 can of mushroom soup and 1 tbsp. worcestshire sauce and simmer over slow fire, covered for 30 - 40 minutes or until tender.

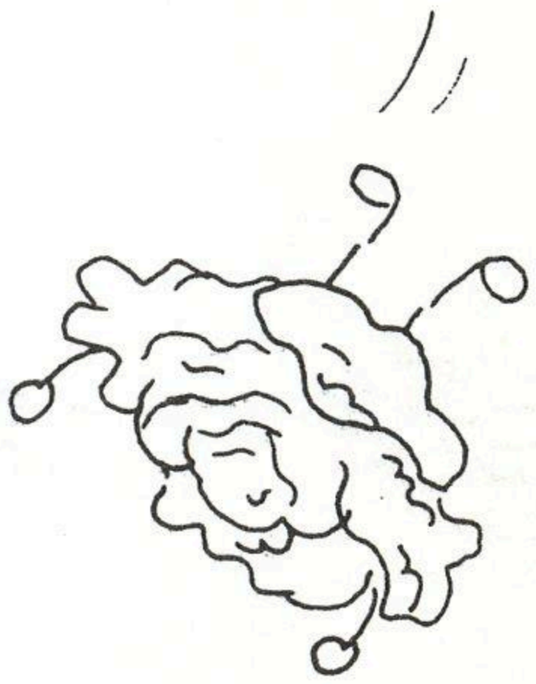
C. W. Stagg

Stuffed Cabbage Rolls

2 lbs ground chuck
2 eggs
1 cup boiled rice
4 tsp. grated onion
1 tsp. sugar
2½ tsp. salt
½ tsp pepper
¼ tsp allspice

Mix ingredients to gether in a large bowl. Wilt larger cabbage leaves in boiling water about 5 minutes. Place 2 large tbsp. meat on center of each leaf. Roll and if necessary fasten with toothpicks. Place in buttered pan. Bake 1 hour at 350°, baste ocassionally with melted butter. For gravy, add ½ cup cream mixed with 1 tbsp. flour to dripp. ings - cook over low heat until smooth.

E. Lundstrom



Stuffed Cabbage

Filling:
1 lb ground beef
salt and pepper to taste
1 slice of bread which has been soaked in water and drained
1 small onion grated
1 egg
½ cup cooked rice (optional)
Mix above ingredients thoroughly

Sauce:
1 large onion chopped
½ cup ketchup
¼ cup water
2 tbsp. molasses or 2 tbsp. brown sugar
juice of 1 or more lemons to achieve a sweet and sour taste.
¼ cup raisins (optional)

1 medium size head of cabbage which is cored and immersed in boiling water for 5 minutes for easy removal of the leaves.
Bring the sauce to a boil. Place 1 heaping tbsp. of meat in each leaf. Tuck in sides and roll envelope fashion carefully. Place cabbage rolls in sauce and cook slowly in covered pot for about 2 hours. Longer cooking improves the flavor. Makes 8-10 rolls

Mrs. A. H. Moran

Texas Hash

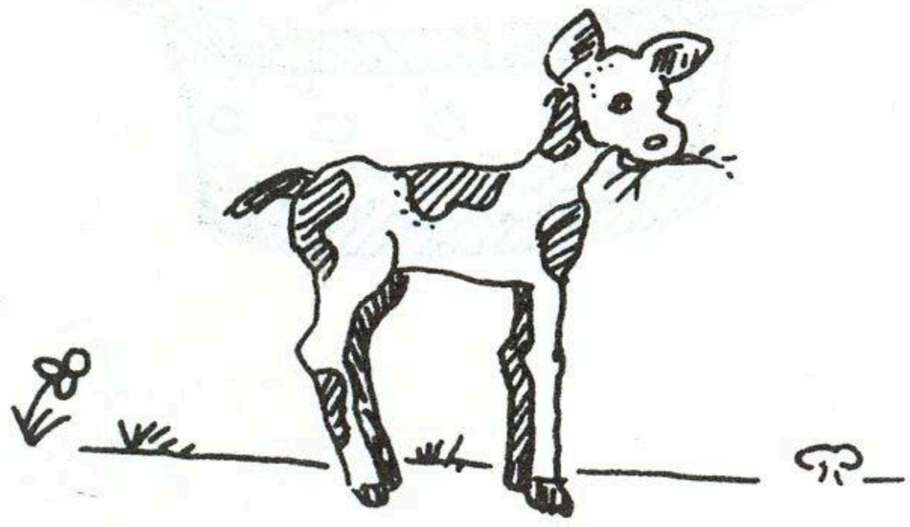
1 cup rice
1 lb. onions
1 lb. sausages
1 green pepper
2 large stalks celery
1 can Heinz tomato soup
Boil rice 20 minutes. While this boiling fry sausages until brown. Cut onions, peppers, celery in small pieces and cook in some of the sausage fat until tender. Combine all ingredients and put in casserole and top with buttered bread crumbs. Cook in moderate oven about 30 minutes or until well-heated and the crumbs are brown.

W. Walls

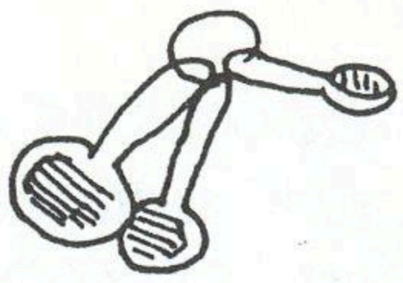
Veal Casserole

1 lb. veal steak cut in small pieces.
Fry quite brown and add water. Let simmer ½ hour
2 cups broad egg noodles cooked in salted water 15-20 minutes. Blanch.
1 cup button mushrooms cooked 10 minutes with one small onion.
Mix the above in casserole and pour over it ¾ cup sour cream. Cover with buttered cracker crumbs and bake in 350° over 30 minutes. Serves 6.

A. B.

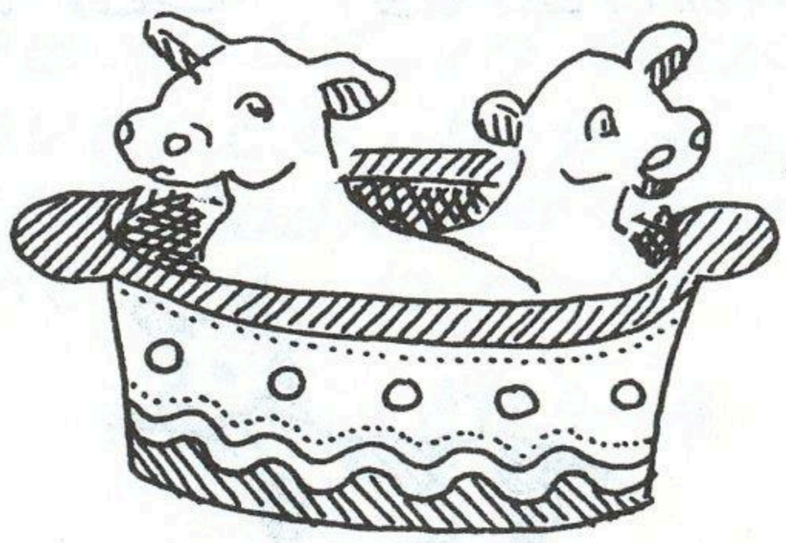


Veal Casserole

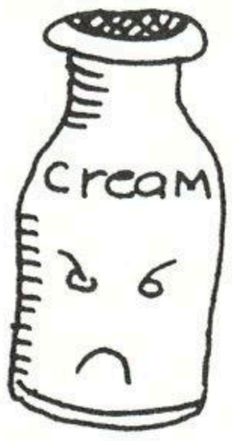


3 pounds veal cut in cubes
⅓ cup flour
1 tsp. salt
⅛ tsp. pepper
⅓ cup shortening
3 to 4 white potatoes cut in cubes
3 to 4 white turnips cut in cubes
6 to 8 small white onions
3 to 4 carrots cut in cubes
Brown gravy for veal casserole
2 Oxo bouillon cubes dissolved in:
1 pint boiling water
2 tbsp. flour
3 tbsp. shortening
Roll meat in flour containing salt and pepper. Brown in skillet containing shortening. Turn occasionally to get an even color. Place half of mixed vegetables in a skillet. Pour over meat and vegetables. Cover. Bake in oven (350°) about 1 ¾ hours. Top with noodles if desired. Lamb or beef may be used in place of veal.

Mrs. Christopher Preston



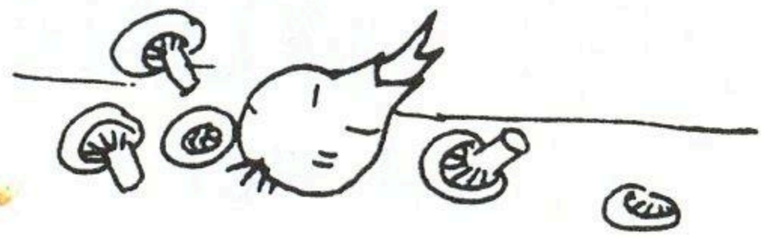
Veal Cutlets Vendome

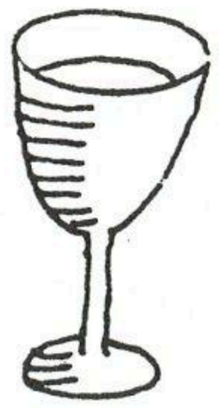


8 individual veal cutlets
salt and black pepper
½ pound mushrooms (fresh - stems also)
2 tbsp. butter
1 tbsp. chopped onion
3 or 4 tbsp. brandy - light
1 cup sour cream, scalded

Sprinkle cutlets generously with salt and pepper and place on bread board. Cover with wax paper and roll firmly with rolling pin. Trim, wash, and chop mushrooms using stems and caps and cook in small saucepan with butter for 10 minutes. They will be dry when they are cooked. Sauté onion in additional butter in large skillet, when yellow remove from pan and turn heat up under skillet and sear veal on both sides until brown. Place veal on oven proof platter. Scald cream, add brandy to butter left over from veal and light brandy. Stir in hot cream when flames subside. Remove skillet quickly! Season with salt and pepper. Cover cutlets with mushrooms and pour sauce on. Serves 4 - 6 people.

Mrs. Leonard Dowse





Compliments of

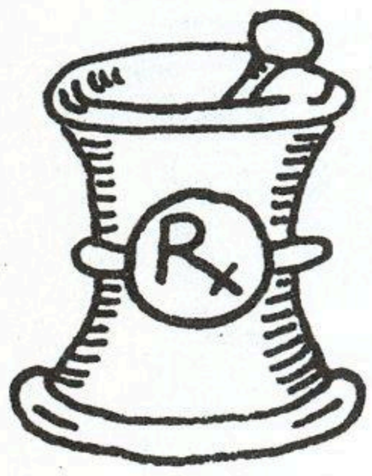
PAUL RONTY
INSURANCE

976 Main St. Waltham, Mass.

COLLINS' MARKET, INC.

Choice Meats and Fish
FRUITS and VEGETABLES
Groceries and Frozen Foods

Wayland, Mass.



TW 3-3797

Mullaney's Pharmacy

463 Main St. • Waltham, Mass.

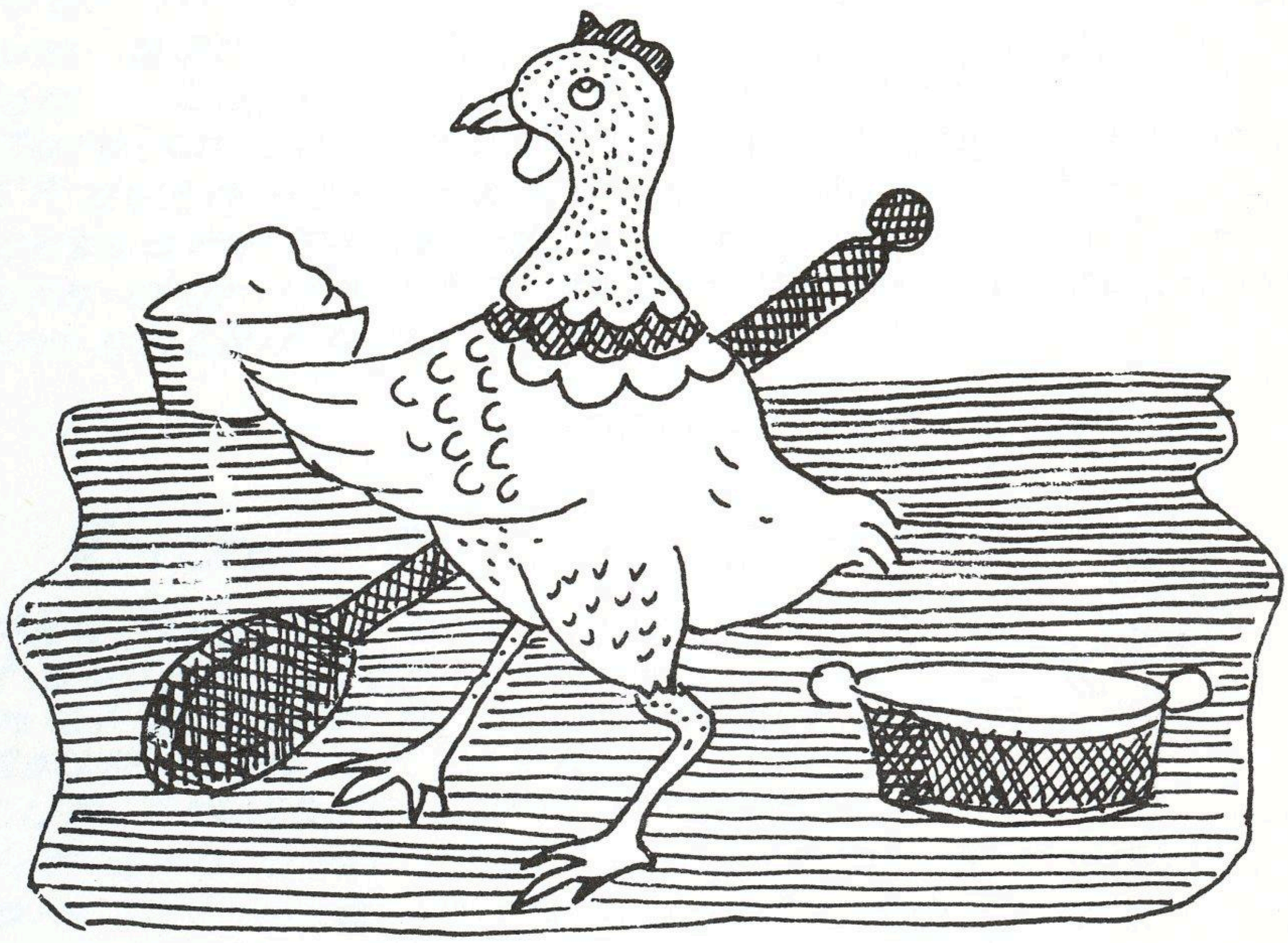
WALKERS • COMMODE CHAIRS
HOSPITAL BEDS • WHEEL CHAIRS

Compliments of

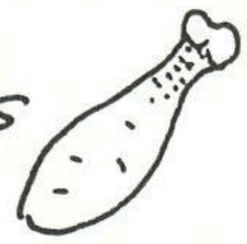
MALONE TRUCKING INC.

138 Newton Street
Waltham, Mass.

ENTREES
POULTRY



Baked Chicken Breast and Legs

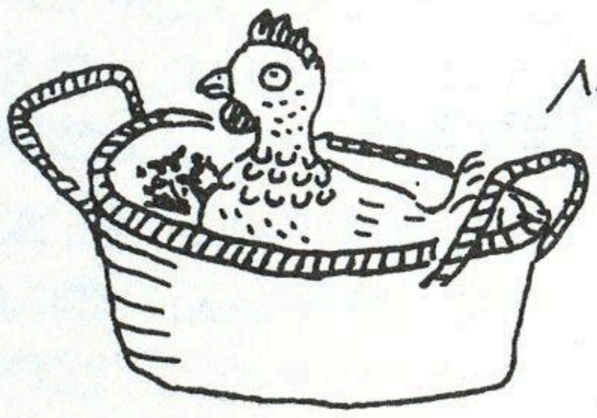


Wipe chicken breasts, drumsticks and thighs with damp paper towel, rub with cut lemon; sprinkle with Lawry seasoned salt and let stand 10 minutes.
Combine ½ cup flour and ½ tsp. paprika in paper bag and shake chicken in it to coat well. Brown in butter and remove from pan. Add remaining flour (about 2 tbsp.) and brown lightly, stirring to loosen drippings. Add 2 cups of boiling water in which 2 chicken bouillon cubes have been dissolved, and ⅓ cup chopped onion. Cook, stirring until thickened. Return chicken to pan, cover and bake in a 375° oven for about one hour. (It may be necessary to add a bit more chicken broth during this time to prevent chicken from sticking to pan.)

Marion Stevens

Chicken-Broccoli Casserole

1 pkg. frozen broccoli
cut up left over chicken
Can of cream of Mushroom Soup
½ soup can of milk
½ cup crushed corn flakes
Split broccoli stalks and cook 3 minutes. Drain. Place in 1½ quart casserole. Cover with cut-up chicken. Mix soup and milk and pour over chicken. Sprinkle corn flakes on top. Bake in 450° oven about 15 minutes. Serves four.



Marcella L. Neelon

Chicken and Ham Van Loon

Cook ½ Bermuda onion (small) finely minced in ¼ cup butter for 5 minutes. stirring constantly and do not let brown. Add:
½ cup sliced mushrooms
1 tsp. paprika
1 tsp. salt
½ tsp. grated nutmeg

and simmer for 15 minutes. Turn this into an oblong baking dish and arrange on top 7 slices white meat of chicken cut in uniform size. Three slices of boiled or baked ham cut the same size. Add enough hot cream to cover the meat, 3/4 cup. Let simmer in hot oven 400° for 10 minutes. Cover with 3 or 4 tbsp. parmesan cheese (grated) and let it remain in oven until browned. Serves 6.

Alice Barrel

Chicken Casserole

1 pkg. Lipton's onion soup
1 small pkg. long grain rice
2 cut-up chickens
2 cans cream of mushroom soup
Spread 2 packets of dry onion soup over bottom of large flat baking dish. Add uncooked rice. Wash and arrange pieces of chicken over rice. Lastly add 2 cans of cream of mushroom soup only partly diluted with water. Cook at 350° about 1 hour. Easy quick meal with the addition of salad.

S. Beal

Chicken Chop Suey

1 bunch celery
3 medium sized onions
1-5lb foul
2 medium cans bean sprouts
water chestnuts (optional)
bamboo shoots (optional)
Simmer fowl until tender; remove fat and braze other ingredients in the fat. When tender, add bean sprouts. Cut up fowl in sizeable chunks and add to vegetables. Mix cornstarch with soy sauce to form a thickening paste. Thicken chicken stock; add pinch of salt and pepper and sauteed ingredients. Add water chestnuts and bamboo shoots if desired. Add pimentos and mushrooms for Chow Mein. Same recipe may be used for beef chop suey. Increase ingredients proportionately for larger groups. Serves approx. 15)

Nancy Allen

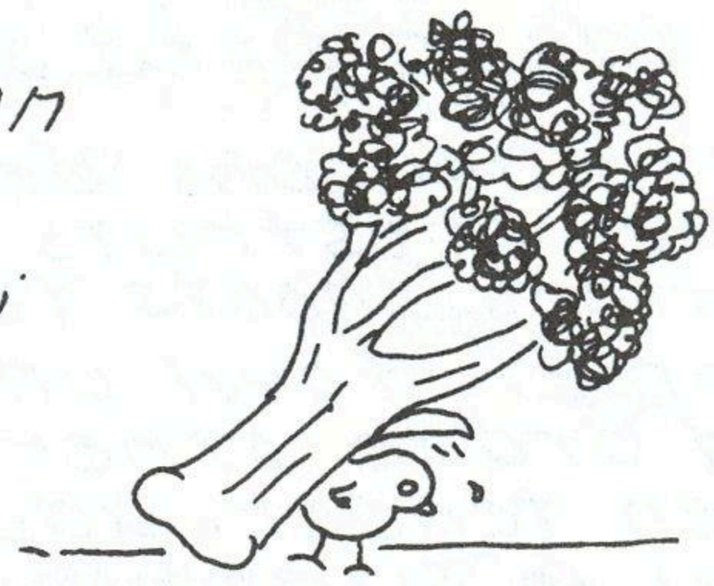
Chicken Crêpes

4 tbs. butter
4 tbs. flour
1 cup chicken stock
1 cup milk
2 cups diced cooked chicken
3 tbsp. sherry (optional)
2 egg yolks
4 tbsp. heavy cream

Melt butter, add flour, stir in gradually stock and milk and continue to stir until the sauce is smooth and thickened. Combine chicken and sherry with 3/4 of the sauce. To the remainder of sauce add 2 egg yolks beaten with the 4 tbsp. of heavy cream, simmer for 2 minutes and set aside. Make 12 thin pancakes (add extra milk to regular pancake batter) with a dash of nutmeg in the batter. Spread them with the chicken filling, roll them and arrange on an oven proof platter. Cover the crêpes with the remaining sauce and glaze under the broiler for about 2 minutes. Serve with asparagus. Sautéed mushrooms may be added to the chicken mixture if desired.

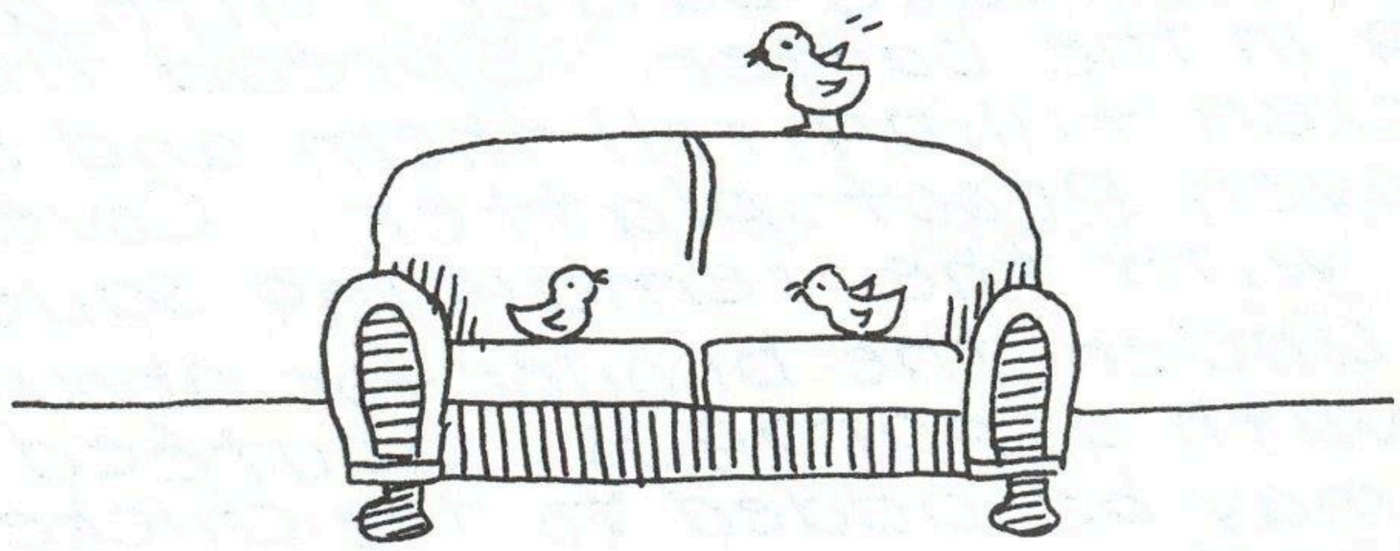
Mrs. Robert Hoye

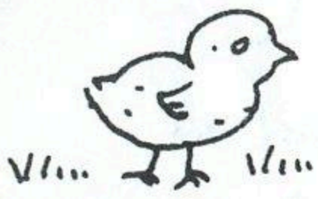
Chicken Divan



2-10oz. pkg. frozen broccoli
4 tbsp. butter
4 tbsp. flour
2 cup chicken stock
½ cup heavy cream
3 tbsp. sherry
salt and pepper
1 cup grated parmesan cheese
16 generous slices of chicken preferably breast
Cook broccoli according to package rule. Place in a large casserole or baking dish. Make sauce as follows. Melt butter in sauce pan, blend with flour, add chicken stock gradually and cook stirring constantly until thick and smooth. Cook 10 minutes. Add cream, sherry and seasonings. Pour half the sauce over broccoli, to remainder of sauce add the grated cheese. Arrange the chicken slices on broccoli in casserole; pour the remaining sauce over the chicken. Sprinkle with additional cheese and bake uncovered in a 375° oven for 30 minutes. You may sprinkle a little more sherry on top as it bakes. Serves 8. You may substitute spinach or asparagus for broccoli.

Mrs. C. A. Whipple



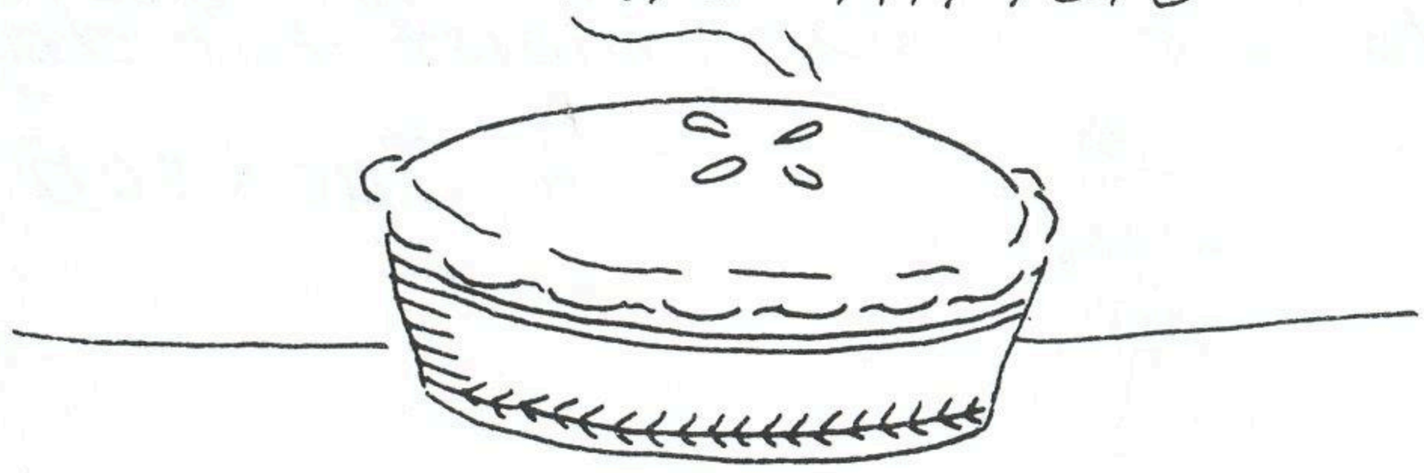


Chicken Florio

Cut chicken into small serving pieces. Lightly flour the pieces and salt and pepper them. Lightly brown them in olive oil. Take chicken out of frying pan and, using same pan and oil, adding oil whenever necessary, very gently fry green peppers (which have been cut up in small pieces) until tender. There should be one part peppers to three parts chicken. Take out the peppers. In the same oil, fry finely sliced onion until tender. There should be one part onion to four parts chicken. Take out onion. In same oil, adding oil whenever necessary, gently fry finely cut up mushrooms. One part mushrooms to three parts chicken. Remove mushrooms. In same pan with oil warm and very low flame add ¼ cup Marsala wine to each chicken. Simmer until oil and wine are combined and all little grits are softened off of the pan. (If you want to increase the sauce add a little stock or hot water.) Mix all ingredients well together. Arrange in a casserole. Cover. Cook at 375° for 40 minutes. The final oven cooking can be delayed until evening or next day (when ready to serve it.).

Note:
Salt and pepper are ingredients to taste as you cook them.

Mrs. Angelo



Chicken Fricassee

Large fowl cut up. Cover with 7 cups boiling water. Add 1 tbsp salt, 1 onion and sprig of celery top. Bring to a boil, lower heat and cover and cook gently until tender about 1½ hours. Let chicken stand in broth overnight in a cool place. The fat will congeal on top. Remove it. Debone chicken leaving in fairly large serving pieces and arrange in shallow casserole.

Sauce for chicken:

Melt 3 tbsp. butter and 3 tbsp. chicken fat. Stir in 4 tbsp. flour and cook 2 minutes. Add 1 cup chicken broth and 1 cup light cream or milk and cook stirring constantly for 1 minute. Add salt if needed and ¼ tsp cayenne pepper. Add a little kitchen bouquet for coloring and spoon over chicken pieces in casserole. About ½ hour before serving put casserole in 350° oven. Before serving garnish with parsley and sprinkle with paprika. It is much easier to boil fowl the day before using it.

S. Beal

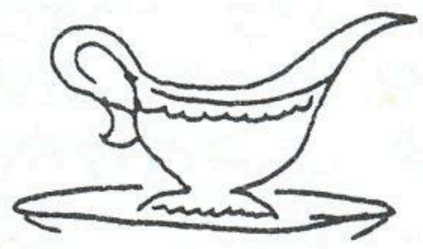
Roast Turkey in the Paper

Roast turkey in the paper bag you brought it home in - with the end tied - at 300° split bag when done and pour juices into pan for making gravy. No basteing - easy to clean pan - moist for days.

A. Jackson

Chicken in Almond Sauce

1 frying chicken cut in serving pieces
salt and pepper
butter for browning
½ cup slivered, blanched almonds
1 medium onion, sliced
1 medium tomato, diced
1 cinnamon stick
2 tbsp. sugar
1 tbsp. chopped parsley
1 tbsp. chopped chives
½ cup sherry

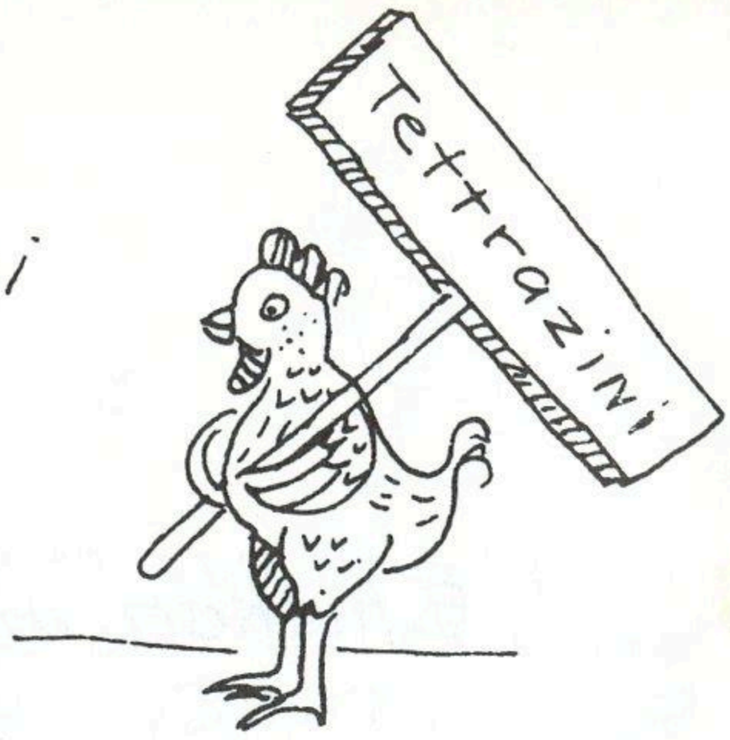


Season chicken with salt and pepper. Brown slowly in hot butter. Remove chicken from frying pan and lightly brown almonds in same pan. Remove almonds and brown onions. Replace chicken and almonds in pan. Add tomato, cinnamon stick, sugar, parsley and chives with ¼ cup sherry. Cover tightly and cook over low heat 45-60 minutes or until chicken is almost done. Remove cover, add remaining ¼ cup sherry and simmer slowly for another 10 or 15 minutes. Thicken gravy slightly and pour over the chicken. Serves 4.

Virginia Power

o

Chicken Tettrazini



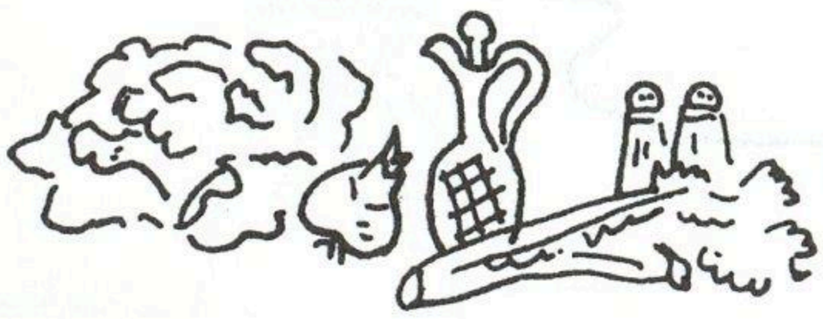
¼ lb. spaghetti
1 cup sliced mushrooms
2 tbsp. butter
1 cup sauce:
2 tbsp. butter; 2 tbsp. flour, ¼ tsp. salt, pepper, ½ cup chicken stock, ½ cup white wine
nutmeg
1 tbsp sherry
1-2 cups meat cut up
⅓ cup grated Italian type cheese
Break spaghetti in ½ inch pieces. Cook and drain. Sauté mushrooms in butter. Season sauce with nutmeg and sherry. Put spaghetti in shallow baking dish. Pour over ½ sauce. Put in meat and mushrooms. Pour over rest of sauce. Sprinkle with cheese. Bake at 400° until browned.

Virginia Powers

Chicken with Vegetables

2 cups chicken uncooked
½ cup Chinese cabbage
2 tbsp. green pepper
1 lb. button mushrooms
2 tbsp. oil
¼ cup onion
1 lb. snow peas
1 tbsp. cornstarch
2 tbsp. soy sauce
¼ cup water
½ cup whole blanched almonds

Heat oil and add chicken cut in pieces. Sauté until just under done. Add mushrooms, shredded pepper, cabbage onion and peas. Mix water, cornstarch and soy sauce. Add to other ingredients and stir well. Cook, stirring until thickened. Serve at once and sprinkle with almonds.



M. M

Chicken With Wine Sauce

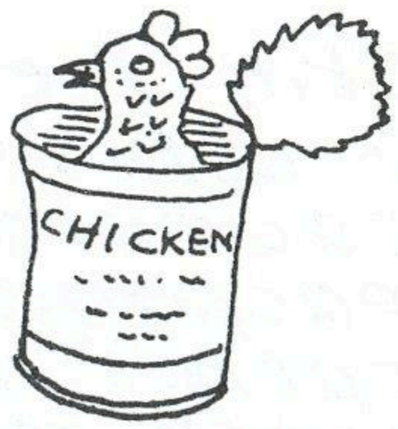
1 broiler 2½-3lbs. cut in quarters
1 lb. fresh mushrooms, washed and sliced
2 cups canned chicken broth, or chicken stock made from stewing wings and giblets
½ cup white wine
2 or 3 bay leaves, salt, pepper, celery salt to taste.

Shake chicken pieces in brown bag with ¼ cup of seasoned flour. Using an electric fry pan or heavy skillet with cover, brown the chicken in a small amount of butter, oleo, or vegetable oil. Cook slowly for about one hour until tender. Add the mushrooms which have been sautéed in butter, chicken stock, bay leaves. Simmer ½ hour, then add wine. Cook another half hour, covered, simmering slowly. Remove bay leaves and season to taste. Sauce should be thin but can be thickened slightly. This dish can be prepared in advanced and kept warm, or reheated. Serves 4.
Suggestion: serve with saffron rice.

Susan A. Hipkiss

Chicken Noodle Bake

2 cups broken up noodles
1-7oz. can of chicken or 1 heaping cup of left over chicken or turkey
salt and pepper
1 can cream of chicken soup
3/4 cup milk
¾ cup grated sharp cheese
½ cup grated
½ cup buttered cracker crumbs

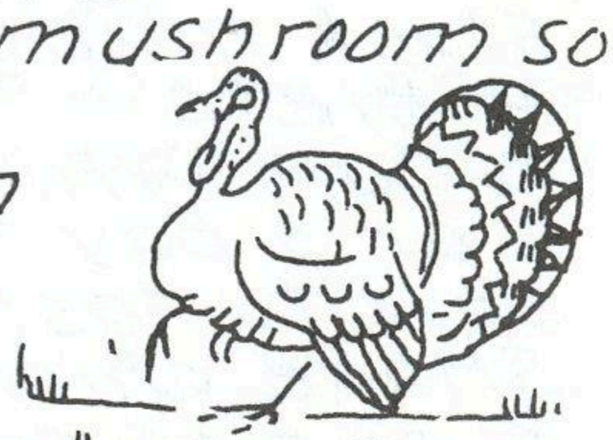


Cook noodles until Tender. Pour into greased casserole. Arrange chicken on top. Mix soup, milk and cheese and season. Pour over all. Sprinkle with buttered crumbs. Bake 375° for 35-40 minutes. Pimento can be added for color and flavor.

B. Clifton

Turkey Tetrazzini

2½ cups 2" pieces tenderoni (½ lb.)
4 cups cooked turkey (or 3 cups turkey and 1 cup cooked ham)
½ cup pimento
½ cup chopped green peppers
2 cans condensed cream of mushroom soup (undiluted)
1 cup turkey broth or chicken
¼ tsp. celery salt
¼ tsp. pepper
1 chopped onion (small)
3 cups grated natural sharp American cheese (3/4 lb)



Day before cook tenderoni in boiling salted water. Drain. Combine with remaining ingredients. Save 1 cup grated cheese to sprinkle over top of mixture. Add liquids before solids and mix carefully to prevent mushing the tenderoni. Taste - add more seasoning if necessary. Pour into 3 quart casserde. Sprinkle top with remaining cheese and few crumbs. Refrigerate. Bake casserole at 350° for 1 hour. This is a good way to use left over turkey or chicken.

Mrs. Howard Newell

Chicken Viola

Skin pieces of chicken - Brown in butter Brush with brandy. Pour over ½ cup sauturne. Cook ¾ hour. Sprinkle package of almonds and canned mushrooms 15 minutes before done. (IF fresh mushrooms are used sauté them and put in at same time as chicken. Serve with rice.

Mrs. Paul K. Connolly

Nickerson & Hills
interior decorators
917 MAIN STREET • WALTHAM 54, MASSACHUSETTS •
TWINBROOK 4-1952

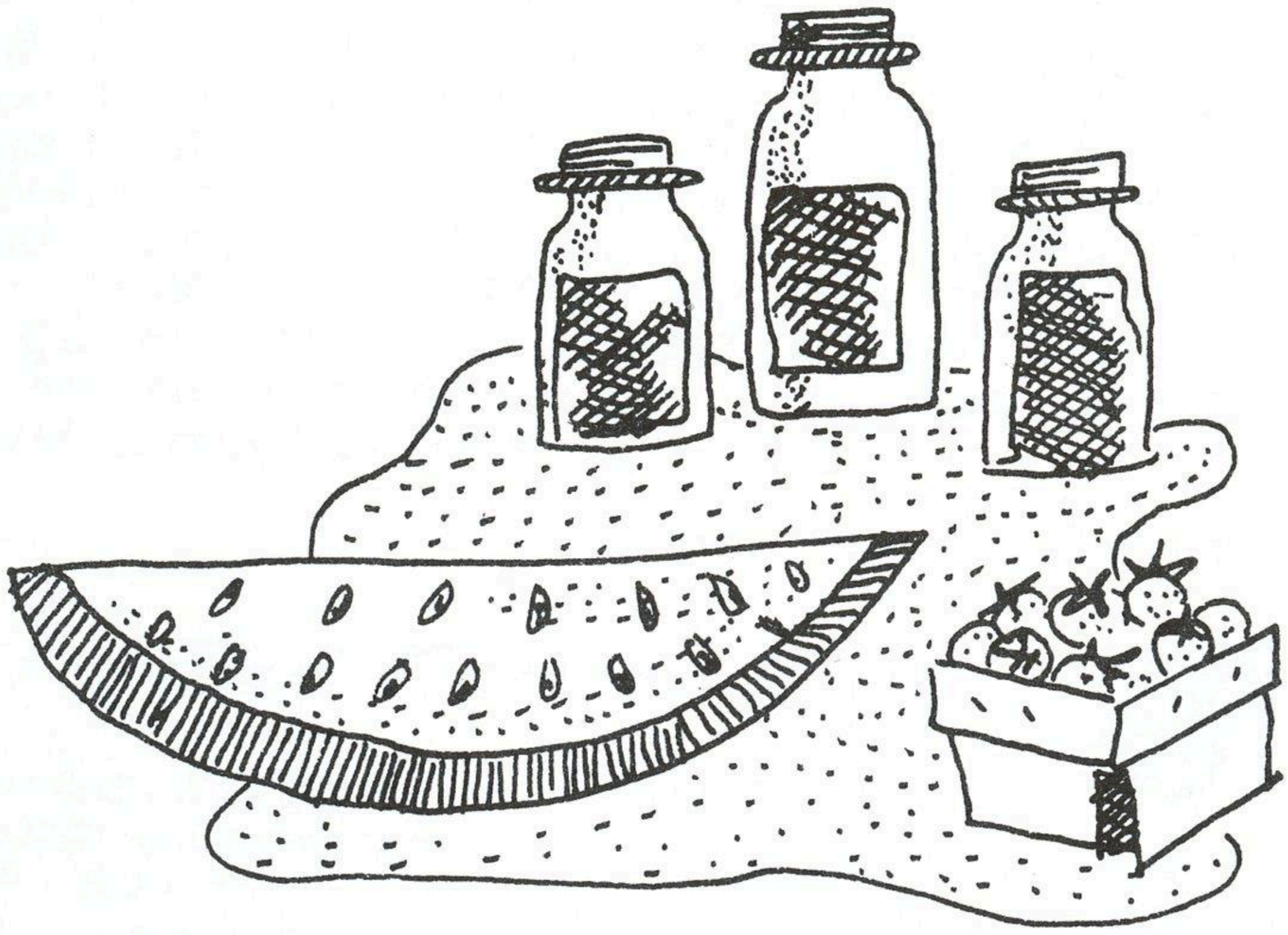
Arrowhead GARDENS inc.
For all your flower needs
— Daily Deliveries to Waltham Hospital —
Tel -
ELmwood 8-7000
CEdar 5-9520
Boston Post Road, Wayland, Mass.
R.N. ELWELL, Pres.

DeVincent Farms Stand
378 Beaver Street
Waltham 54, Massachusetts
Tw - 4 - 7342

Acknowledgement

Our sincere thanks to
Mr. Bernard Keyes for the cover

JAM
JELLIES
PRESERVES



MAL
DELIVERS
PROPERTY

Heavenly Jam

4 lbs. peaches, pealed and cubed
3 lbs. white sugar
2 large orange, peeled and cubed
1 medium size bottle of marischino cherries cut in quarters
Cook together until jam consistancy. Then bottle. Nuts may be added before bottling if desired.

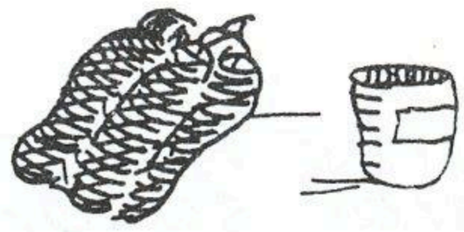
Grace Beal

Marmalade

1 grapefruit, 2 oranges, 1 large lemon
Grind in food chopper. Add 2½ times the amount of water to bulk of pulp and liquid (approximately 4 cups of pulp. and liquid - so 10 cups of water) Let stand overnight. Cook 15 minutes next day - and let stand until next day. Then cook 1 hour. Add 6 lbs sugar and cook 3/4 hour longer. Fill jars and seal. 12 to 14 small jars.

Agnes C. Keyes

Red Pepper Jam



12 large, sweet red peppers
1½ cups vinegar
1 Tbsp. salt
½ cup water
3 cups sugar.
1 lemon cut in quarters

Seed and stem peppers. Put through food chopper. Add salt and let stand 4 hours. Drain well. Add other ingredients and cook slowly about an hour or until thick like marmalade, stirring often. Pour into clean dry glasses and seal. Makes about 8 jars.

Agnes C. Keyes

Spice Grape Conserve

5 lbs Concord grapes
5 lbs brown sugar
1½ tsp. Clove
1½ tsp. allspice
3 tsp. cinnamon
dash nutmeg

Squeeze the insides of grapes into a pot, and put skins into another container. Boil grape pulp slowly and thoroughly. Strain out seeds. Add spices and sugar and skins and boil slowly 1½ hours until medium thick. Then put in jars. Delicious with ham.

Barbara Viles

Rhubarb Marmalade

4 lbs rhubarb, 3 lbs. sugar, 4 oranges and rind of 1 grated.
Wash rhubarb and cut into small pieces. Add juice of oranges and grated rind. Add sugar and boil together until thick. Seal while hot.

G. MacKinnon

Tomato Conserve

3 lbs ripe tomatoes
3 lbs sugar
pulp of 3 oranges peeled
Rind of an orange
juice of 1 lemon
Rind of 1 lemon
1 cup seedless raisins
½ cup chopped walnuts

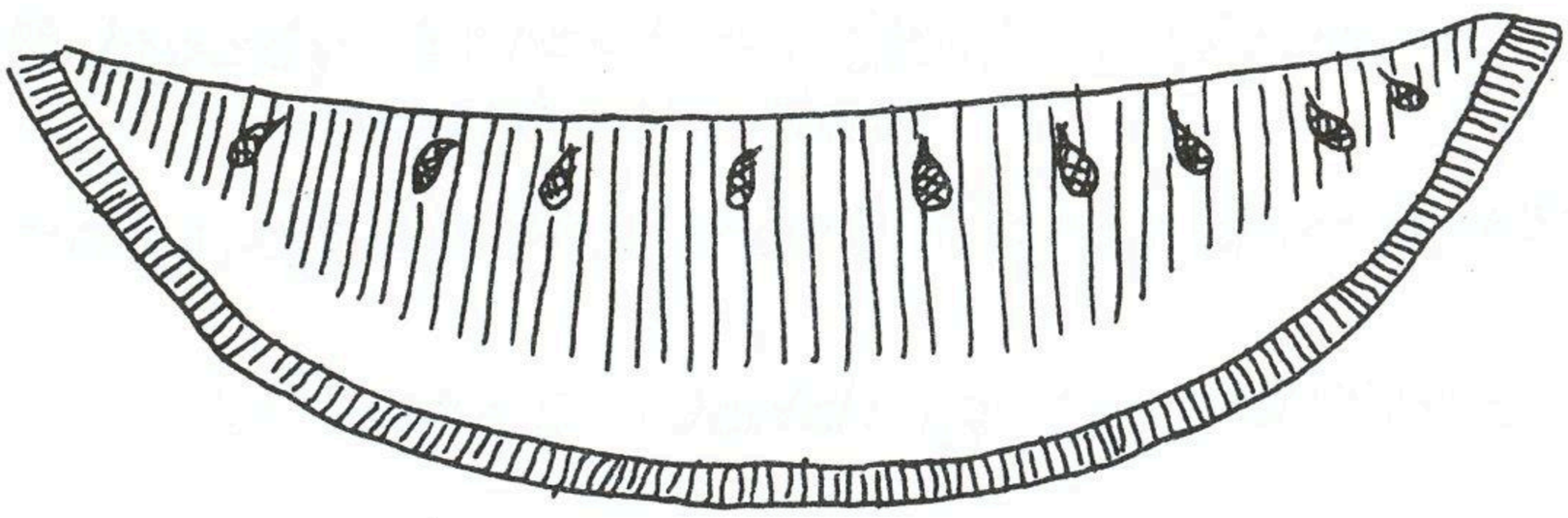
Boil all but nuts 1½ hours. Add nuts and pour into jars and seal.

Mrs W. Royce Taylor Sr.

Watermelon Pickle

4 lbs rind (white part only)
2 ½ quarts water
2 tbsp. lime or 1 small
Soak 2 hours then drain. Cover with salt water and boil until tender. Drain again. Make a syrup of the following:
4 ½ lbs white sugar
1 quart water
2 quarts vinegar
2 tbsp. whole allspice
2 tbsp. whole clove
10 sticks of cinnamon
Add rind and simmer until clear

E. Swift



MAIN STREET PHARMACY

"The Apothecary"

Wm. Churnick Ph.G.
Reg Pharmacist

"The little Store-
With the Big Service"

We rent and sell- wheel chairs
Hospital beds - Walkers - Crutches
Canes - Vaporizers.

We pick-up and deliver your Prescriptions.
For prompt, free delivery, have your doctor phone your prescriptions to us.

TWinbrook 3-9077

— o —

765 MAIN STREET - opposite post office
WALTHAM, MASS.

CERAMICS UNLIMITED

Distinctive Giftware-
Designed for YOU.

(Also, classes in ceramics)

Ceram Studio
212 Charles Street
Waltham, Mass.
TEL. 894-6848

TWINBROOK STATIONERS

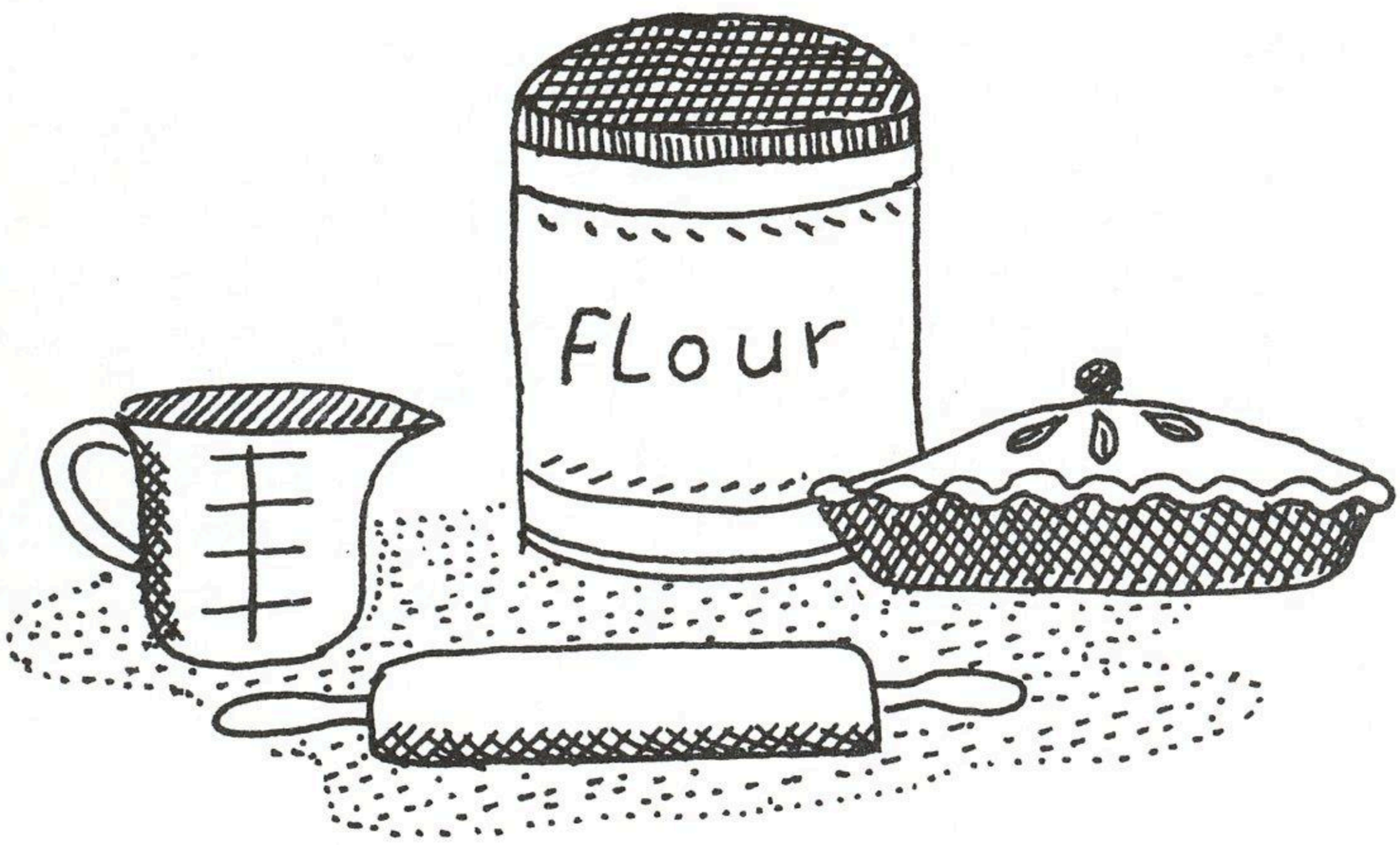
9 Moody Street at Central Square
Waltham, Mass.

Specializing in Hallmark Cards and party goods

Crane's wedding Invitations

Louis J. Kirsch, Jr. Realtor
Lou Kirsch, 3rd, Insurance
Welton Brown, Sales

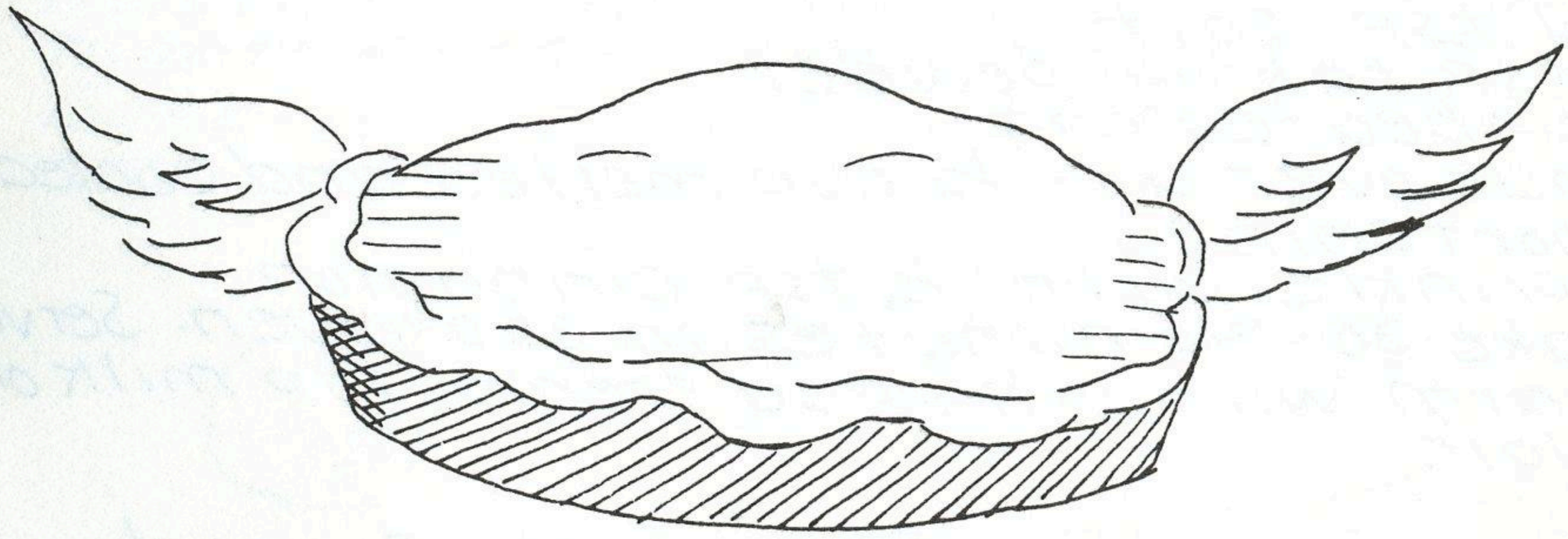
PIES AND PASTRIES



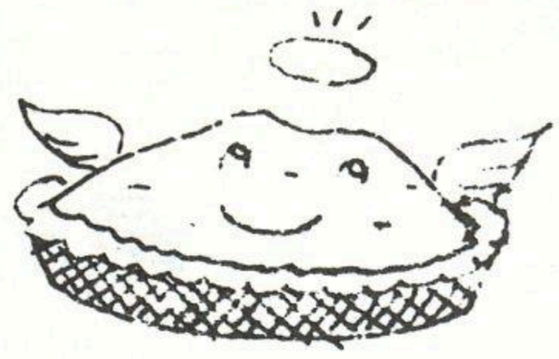
Angel Pie

Make two meringues using the following for each meringue.
4 egg whites
¼ tsp. cream of tartar
1 cup sifted granulated sugar
pinch of salt
½ tsp. vanilla
Beat whites with cream of tartar until stiff. Add sugar gradually off a tea spoon. Add salt and vanilla (so meringues will be uniform in size, draw circle on brown paper the size of plate you are planning to use and pile up unbaked meringue within this.) Let cool. Whip one jar of heavy cream (flavor with salt, sugar and vanilla) for each meringue. Spread first meringue with one jar of cream, cover heavily with chopped salted peanuts, place second meringue on top and cover with second jar of whipped cream and peanuts. Chill well. (Note if meringues should crack or fall, don't worry; the cream and chilling makes this a never-fail company dessert.

V. Powers



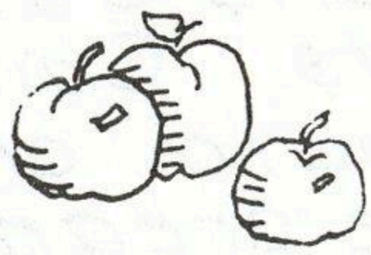
Angel Pie



crust:
Beat 4 egg whites frothy
Add 1/4 tsp. cream of tartar. Beat until stiff. Then gradually add 1 cup sugar. Spread in well. greased 9" pie plate. Bake 1 hour having oven very slow for first 20 minutes.
Filing:
Beat 4 egg yolks until thick and lemon color. Gradually beat in.
½ cup sugar
3 tbsp. lemon juice
2 tsp. rind
Cook in double boiler until thick. When both meringue and filling are cool, whip 1 cup cream stiff. Spread half of whipped cream over meringue. Then pour in the filling. Spread the other half of cream on the top. Set in refrigerator for 2 hours.

S. Beal

Apple Crisp

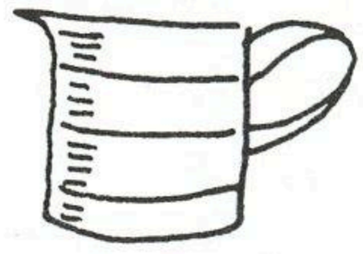


Place in greased 6" x 10" baking dish:
5 or 6 cups sliced, pared or unpared apples (about 6 tart, firm apples)
Mix together until crumbly with fork and sprinkle over apples:
1 cup sifted flour
1 cup sugar or less (depends on tartness)
3/4 tsp. salt
1 tsp. baking powder
1 unbeaten egg
Pour over all - ½ cup melted and cooled shortening.
Sprinkle with: ½ tsp. cinnamon
Bake 30 - 40 minutes in 350° oven. Serve warm with whipped cream, top milk or plain.

Elizabeth Conrad

Apple Pie

For a large apple pie - 1 dozen apples pared and sliced
Crust:
2 cups all purpose flour
1 cup Swansdown flour
1 cup Spry
1 stick Oleo
1 generous tbsp. sugar
½ tsp. salt
½ cup boiling water
2 tbsp. milk



Sift flours, salt and sugar together. Cut in Spry and oleo. Stir in milk and water mixed - dough should be soft enough to roll out. Makes two large or three small pies. Line pie plate with crust not too thick.
Mix 1 tsp. flour with one cup sugar, ⅛ to salt, and generous seasoning of nutmeg and cinnamon. Sprinkle layer on bottom crust and dot with butter. Place thick layer of apples. Sprinkle generously with sugar-spice mixture, and dot with butter. Mound rest of apples and repeat. You may want more sugar if apples are tart. One half lemon squeezed over all brings out flavor. Shake minute tapioca around edge of apples to thicken juice. Moisten edge of bottom crust. Press upper crust firmly on it. Slash openings. Moisten double edges to hold them together, and sprinkle pie top. Bake 15 minutes at 400° then at 350°

Carol Van Huysen

Butterscotch Pie

Cream together 1½ cups brown sugar and 1½ tsp. butter. Add 1½ tsp. flour and 1½ tbsp. corn starch. Add beaten yolks of 3 eggs, 1¾ cups milk and ½ tsp. vanilla. Pour into pastry-lined pie tin. Bake in 350° oven until set. Cover with meringue of egg whites and brown in oven. If a sponge top is preferred stir the stiffly-beaten whites into the mixture after adding vanilla and bake as directed.

Mrs. Walter R. Amesbury

Chocolate Nut Angel Pie

½ cup sugar
pinch cream of tartar
2 egg whites
½ cup chopped nuts
1 pkg. semi-sweet chocolate bits
3 tbsp. hot water
vanilla
1 cup heavy cream whipped

Sift sugar and cream of tartar. Beat egg whites stiff but not dry. Add sugar and cream of tartar, and beat until smooth and glossy. Line a well buttered 9" pan with mixture. Keep center hollowed and do not spread on rim. Sprinkle with chopped nuts. Bake 275° for 1 hour. Cool. Melt chocolate bits in double boiler. Stir in hot water and cook until thickened. Cool slightly. Add vanilla. Then fold in whipped cream. Pour into baked meringue shell and chill 2-3 hours. Before serving, top with whipped cream and nuts.

P. Penney

Heavenly Pumpkin Pie

1 pkg. vanilla pudding and pie filling mix.
¼ cup brown sugar, firmly packed
¼ tsp. salt
1½ tsp. Pumpkin pie spice
1¼ cups milk
1 tbsp. butter
1¾ cups mashed cooked or canned pumpkin
1 baked 9-inch pie shell, with leaf edging

Combine pie filling mix, sugar, salt, pumpkin pie spice, milk and butter in sauce pan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cool only about 5 minutes, stirring once or twice. Add pumpkin; mix until well blended. Pour into pie shell. Chill until firm.

F. MacLeod

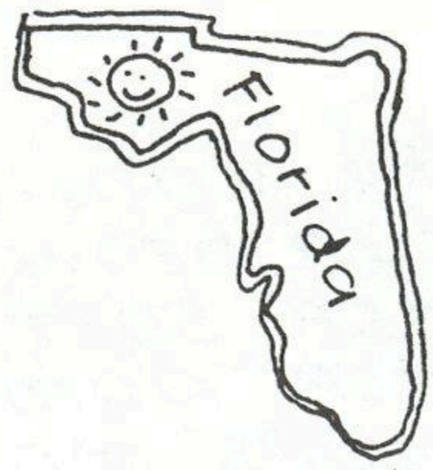
Hoosier Apple Pie

6 to 8 apples thinly sliced
1 to 2 cups sugar depending on apples
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
1 tbsp. Minute tapioca
1 cup thin cream or top of milk

Combine apples with mixture of sugar, salt, cinnamon, nutmeg and tapioca. Fill unbaked pie shell with apple mixture, arranging top slices in a circle. Pour cream over apples. Bake in hot oven 425° for 40 to 50 minutes. Serve warm and watch it disappear!

Lucille C. Cogswell

Key Lime Pie



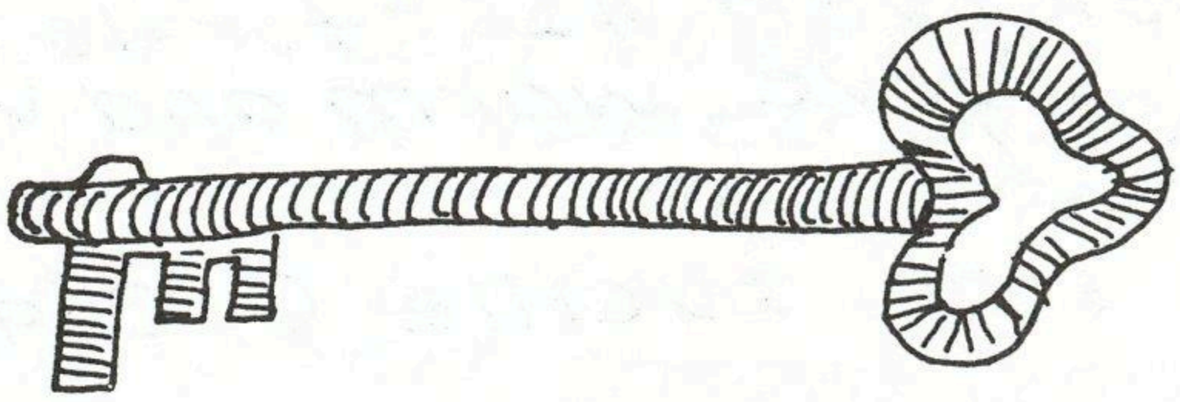
1 cup sugar
¼ cup flour
3 tbsp. cornstarch
¼ tsp. salt
2 cups water
3 egg yolks lightly beaten
1 tbsp. butter
¼ cup lime juice
Grated rind of one lime
1 baked 9 inch pie shell
Meringue (Recipe follows)

1. Combine sugar, flour, cornstarch and salt. Gradually stir in the water.
2. Cook, stirring until thick. Gradually stir into egg yolks. Return to the pan and cook 2 minutes.
3. Stir in butter, Lime juice, rind, and if desired green food coloring. Cool slightly and pour into pie shell; cool.
4. Spread meringue over pie and bake 15 to 20 minutes in a 325° oven. Cool slowly.

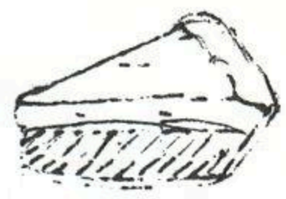
Meringue:
3 egg whites
1 tbsp. water
⅛ tsp. salt
¼ tsp. cream of tartar
6 tbsp. sugar

Whip egg whites, water and salt until frothy. Add cream of tartar and beat until stiff. Beat in the sugar very slowly; continue beating until meringue holds its shape.

Barbara Viles



Lemon Meringue Pie



5 tbsp. cornstarch
1 cup sugar
½ tsp. salt
2 cups boiling water
2 eggs, separated
6 tbsp. lemon juice
1 tbsp. butter

Mix dry ingredients. Gradually stir in boiling water until thickens, then put in double boiler and cook 15 minutes. Add small amount of hot mixture to egg yolks, then combine and cook 1 minute. Add lemon juice and butter. Cool. When cool, spread in 8" baked pastry shell and cover with meringue, made with 2 egg whites beaten stiff with ¼ tsp. salt, 4 tbsp. sugar (1 tbsp. at a time) and ½ tsp. vanilla. Frost in swirls and brown lightly in a 300° oven.

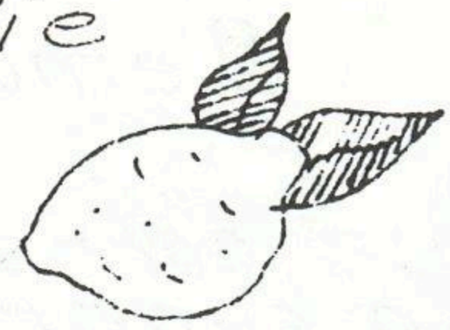
Marion Stevens

Hershey Bar Pie

Place 16 marshmallows and ½ cup milk in a double boiler. Cook until marshmallows are melted. Add 4 almond hershey bars and cook until melted. Cool. Add ½ cup cream whipped. Pour in pie pan lined with graham cracker crust. Sprinkle crumbs on top. Store in refrigerator until ready to serve.

F. MacLeod

Lemon Sponge Pie



1 cup sugar
3 tbsp. flour
2 tbsp. butter
juice and grated rind of 1 lemon
2 eggs separated
1 cup milk
Mix flour, sugar together, cream with butter. Add egg yolks, juice, rind and milk. Mix well after using each addition. Fold in stiffly beaten egg whites and pour mixture into unbaked pie shell. Bake at 400° for 15 minutes til mixture sets. Reduce heat to 375°, continue baking until knife inserted in center comes out clean. About 30 minutes. This filling separates into a spongy cake top over a custard bottom. Combined with the pastry it's delicious.

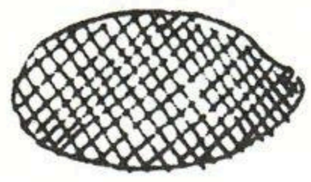
H. M. Whelpley

Mocha Pie

Scald 1 cup milk and add 1 cup strong hot coffee.
Mix:
2 tbsp. cocoa
4 even tbsp. cornstarch
¼ tsp. salt
1 cup sugar
Add hot mixture (liquid) to dry mixture and return to double boiler. Cook until thick stirring some. Cool slightly and add 1 tsp. vanilla and few drops of lemon juice. Turn into pie shell and serve with whipped cream.

Mrs. Darling

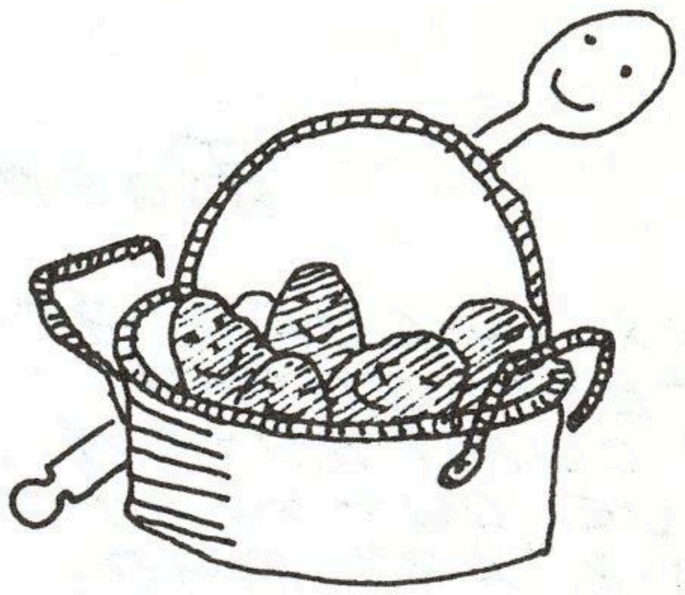
Mock Pecan Pie



14 ritz crackers crumbled
2/3 cup pecan meats
Fold above gently into the meringue and pour into a well greased 9" pie pan. Bake 30-35 minutes at 325° oven. When cool, spread 1 pint of whipped cream over top.
Meringue:
3 egg whites
½ tsp. baking powder
Beat together until stiff. Add gradually 1 cup sugar and ½ tsp. vanilla and beat some more.

Barbara Viles

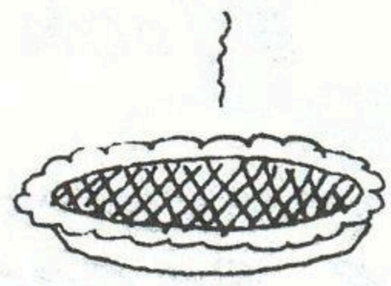
Pecan Pie



3/4 cup brown sugar
3/4 cup dark Karo syrup
3 eggs well beaten
½ cup pecans, broken
¼ cup butter
pinch of salt
2 tsps. vanilla
Combine sugar, syrup and butter. Bring to boil. Beat eggs and add pecans. Add hot syrup gradually to egg mixture. Pour into un-baked pie shell. Bake at 350° for 40-45 minutes.
The following is a real southern recipe. It came from Mildred Emerson who restored and lived at "Kirkside" the beautiful old colonial next to the First Parish Church in Wayland. It is easy, fool-proof and delicious.

Mrs. David G. Greenlie

Pecan Pie

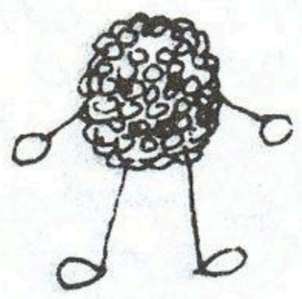


Unbaked 9" pie shell
2 eggs, beaten
1 cup dark corn syrup
⅛ tsp. salt
1 cup coarsely broken unsalted pecans
1 tsp. vanilla extract
1 cup granulated sugar
2 tbsp. melted butter or margarine
Start heating oven to 400° F. Mix eggs with syrup, salt, vanilla, sugar, butter. Add pecans. Pour into shell. Bake at 400° F for 15 minutes. Reduce heat to 350 F and bake 30 to 35 minutes longer. Cool. Serve topped with whipped cream.

Jean Salvucci

Raspberry Delight

Mix 1¼ cups graham cracker crumbs with
2 tbsp. sugar
¼ cup melted margarine or butter
save out ¼ of the mix and put the rest in an 8"x8" pan. Press down.
Drain liquid from 2-10 oz. Pkg. frozen raspberries. Cook over low heat until thickened and stir constantly:
raspberries
2 tbsp. cornstarch
½ cup sugar
Cool this mixture
Melt:
½ lb marshmallows in
½ cup milk



Cool, then add 1 cup heavy cream, whipped. Put ½ cream mixture on top of crumbs. then the berry mixture, then the rest of cream mixture on top of berries. Top with remaining crumbs. Let stand in refrigerator a few hours. Delicious. Serves 9

Mrs. A. B. Spygut

Raspberry Pie

Filling:
2 pkg. frozen raspberries, or 1 quart fresh berries
1 cup sugar
1 tbsp. corn starch
1 tbsp. plain gelatine
¼ cup cold water
If frozen berries are used, thaw them and drain. Add sugar to drained berries, add corn starch to the juice. If fresh berries are used, slowly bring to a boil and then cool and drain berries. Continue as above adding corn starch to juice and sugar to the berries. Bring juice mixture to a boil and boil 1 minute stirring constantly until clear and thickened. Stir gelatin into cold water and add this to hot juice mixture. Stir until dissolved and chill until partially thickened. Spoon into a pastry shell and top with whipped cream.

Mrs. I. Heplar

Tiny Cheese Tarts

Line a tiny muffin tin with a simple cookie dough or a pastry dough. Do not bake.
Filling:
½ lb whipped cream cheese
¼ cup sugar
1½ tsp. lemon
½ tsp. vanilla
1 egg yolk
1 tbsp. flour

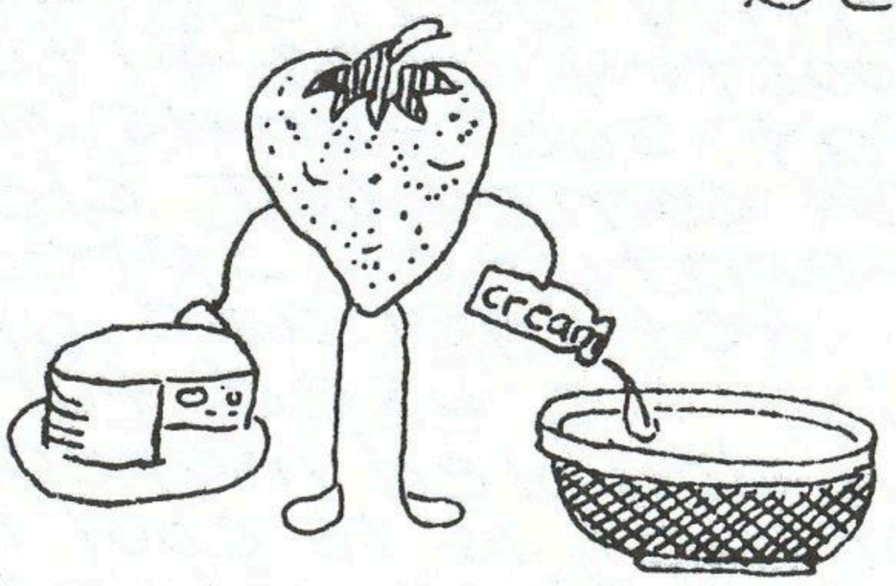
Cream the cheese and sugar. Add lemon, vanilla, egg yolk and flour and mix very well. Add 1 stiffly beaten egg white. Fill unbaked pastry cups ¾ full with filling. Bake at 300° for 45 minutes or until toothpick comes out clean. Cool to room temperature. Spread top with a bit of jam. Refrigerate until ready to use. Can also be used for large muffins or with doubled ingredients, as a pie. Most important is to cool to room temperature and then refrigerate and serve cold.

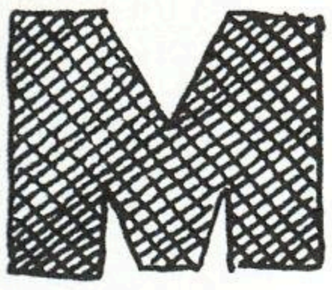
Mrs. Howard Lewis

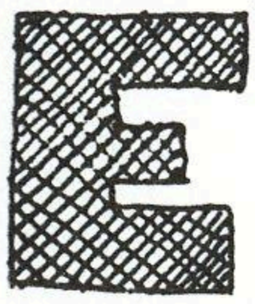
Strawberry Cream Cheese Pie

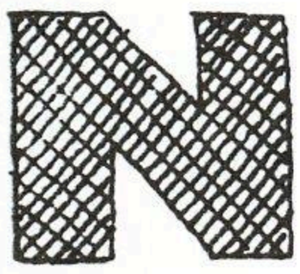
Crust:
crush 12 sweetened zwieback into fine crumbs with rolling pin. Mix well with 3 tbsp. softened butter and 1 tbsp. sugar. Pat into bottom and sides of a 9" pie pan.
Filling:
Mix together until smooth:
1 lb. cream cheese
½ cup sugar
2 eggs, well beaten
2 tsp. vanilla
Pour into crust and bake 35 minutes at 350°. Blend:
1 cup thick sour cream
1 tsp. vanilla
2 tbsp. sugar
Spread on top of pie to within ½ from the edge. Put in hot oven 425° for 5 minutes. Cool and add strawberry crowns.
Strawberry part:
Select largest berries and slice and arrange on top of pie. Crush remaining strawberries and add:
3 tbsp. water
¼ cup sugar
Simmer 10 minutes and strain. Add 1½ tsp. cornstarch mixed with 1 tbsp. cold water. Cook stirring constantly until thick. Cook 5 minutes more. Cool slightly and pour over berries. Let stand 1 hour before cutting. It is best made day ahead and refrigerate for 24 hours.

S. Beal

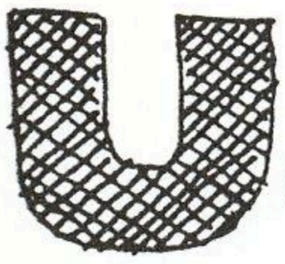








(and women, too!)



se the more than 101 services available at the Newton-Waltham Bank and Trust Company. Stop in soon. We'll consider it a pleasure to welcome you.

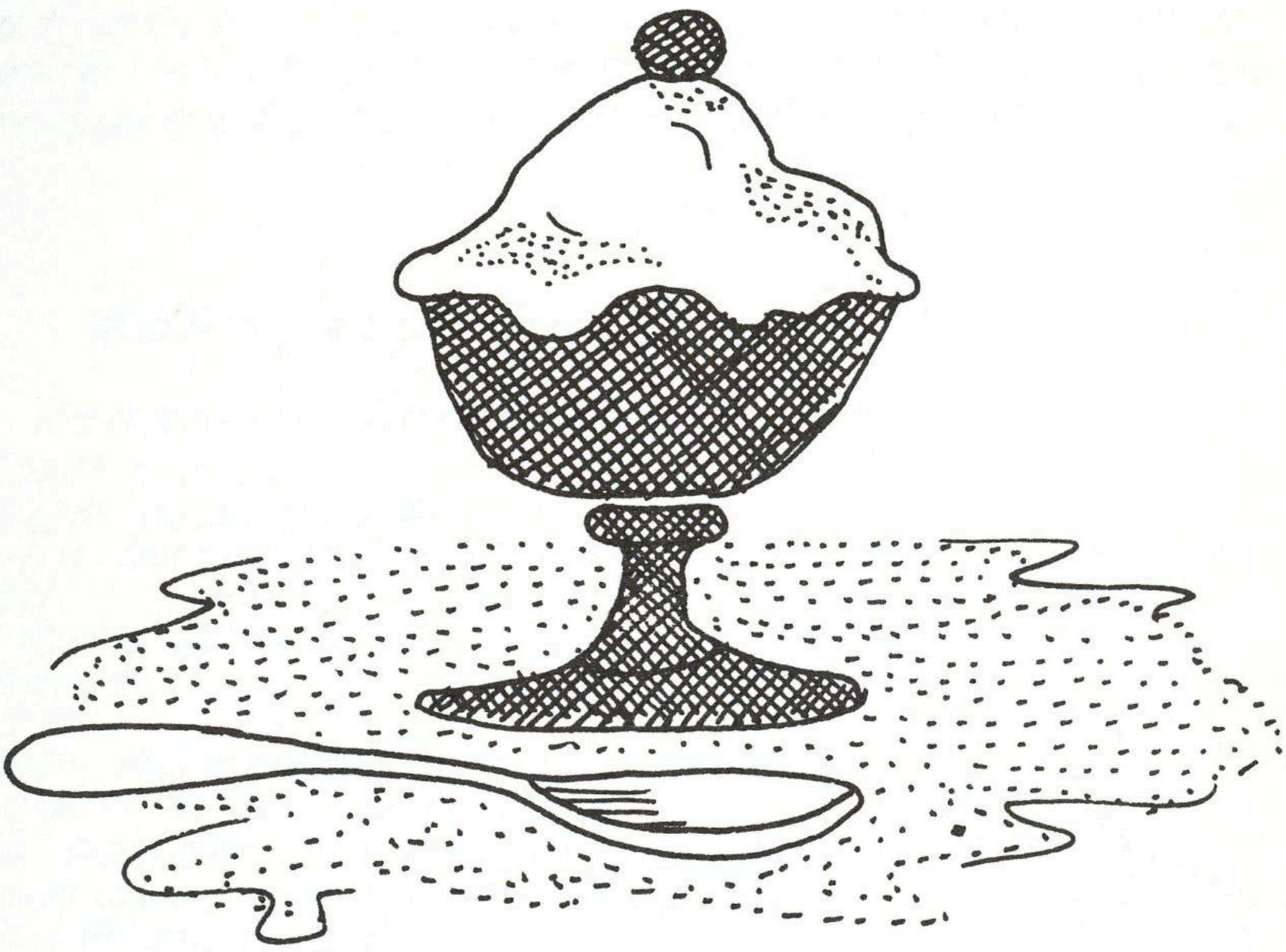
Newton-Waltham Bank and Trust Company

Serving

NEWTON - WALTHAM - WAYLAND - WESTON - AND SURROUNDING COMMUNITIES

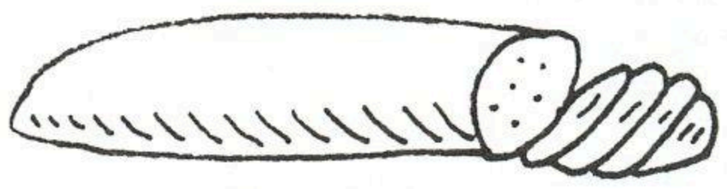
Member Federal Deposit Insurance Corporation

PUDDINGS



Bread Pudding

½ stick of butter or oleo
1 cup dark brown sugar packed
3 slices of bread (white or raisin - take off some crusts)
3 eggs
1 cup milk
dash salt
½ tsp. vanilla

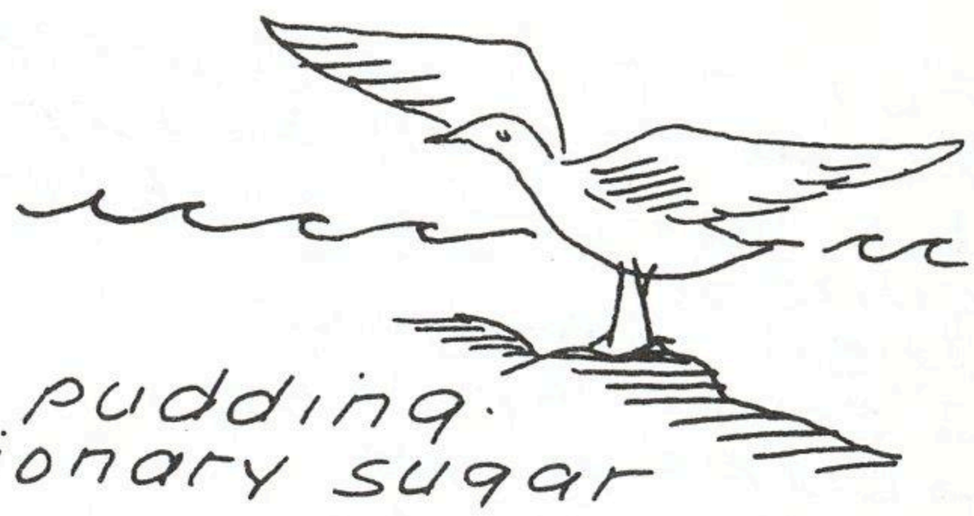


Butter top of the double boiler. Put in brown sugar. Add bread. Beat eggs with milk etc. and pour over bread. Do not stir. Do not uncover for one hour. Serve with whipped cream or ice cream. (unsweetened whipped cream.

Helen Larkin

Cape Cod Cracker Pudding

18 Kennedy Common Crackers
1 cup raisins
1 cup walnuts
SOAK overnight in milk (better than 1 quart)
Add:
¾ cup sugar
2 eggs
salt
1 tsp. nutmeg
steam 3½ - 4 hours
The sauce makes the pudding.

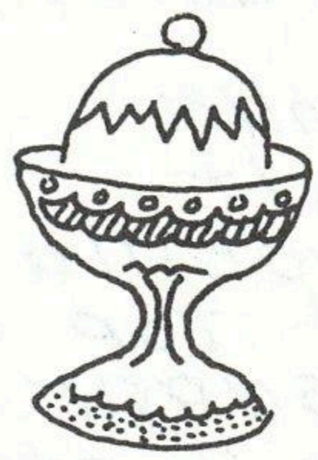


1 cup sifted confectionary sugar
¼ cup butter
Cream together
Add 2 eggs and beat until light.
Just before serving beat ½ pint heavy cream until stiff, add vanilla and blend with sugar - butter and egg mixture.

Doris Beal

Celestial Pudding

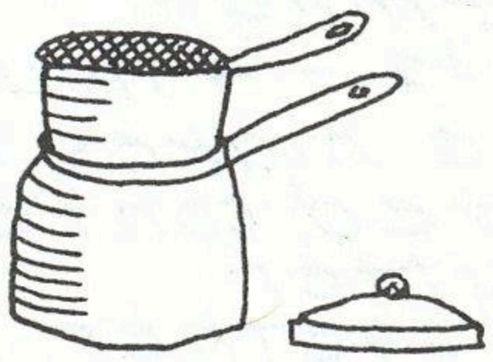
Drain one #2½ (large) can of fruit cocktail. Punch holes in top of can, invert and let drain overnight.
1 egg, beaten lightly
1 cup flour
3/4 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 cup sugar
1 can cocktail
3/4 cup brown sugar
1 cup chopped nuts
Mix all ingredients together, spread in greased pan 9 x 9 x 2". Mix brown sugar and nuts and spread over batter. Bake 1 hour 20 minutes in 275° oven. Serve hot with unsweetened whipped cream, or ice cream. May be made in advance and reheated. Serves 8-10 people.



Alice Farrer

Double Boiler Pudding

Put in top of double boiler
1 cup brown sugar
3 or 4 slices of bread buttered and cut in cubes.
Then combine:
3 eggs beaten
2 cups milk
1 tsp. vanilla
dash salt
Add milk to beaten eggs, stir in vanilla, salt, and pour over bread and sugar. Do not stir. Cook over boiling water, covered for 1 hour or until custard is formed. Serve warm. The brown sugar in the bottom forms a sauce. This may be topped with whipped cream.



Mrs. Edward C. McKoan

Indian Pudding

Mix 1 cup indian meal
1 cup flour
1 quart milk
Cook in double boiler
Add:
1 cup milk
1¼ cup molasses
1 tsp. cinnamon
pinch of ginger
pinch of salt
butter (size of egg)
Bake in earthenware dish 4-5 hours at 250°.

E. Travis

Kitchenette Caramel Pudding

(A dessert to do along with dinner)

1 cup dark-brown sugar, packed
1 cup milk
½ tsp. vanilla
3 slices buttered fresh white or raisin bread, cut into ½" squares
3 eggs
dash salt
Generously butter inside of double-boiler top; pour in brown sugar; then add bread squares. Beat eggs with milk, salt and vanilla; pour over bread; don't stir. Cook over boiling water, covered, for an hour without lifting cover. Serve warm with ice cream. 4 servings.

Alice Wellcome White

Lemon Bisque

1-13 oz. can evaporated milk (chilled)
1 pkg. lemon jello
1¼ cup boiling water
⅓ cup sugar
⅛ tsp. salt
4 tbsp. lemon juice
grated rind of 1 lemon
1 pkg. vanilla wafers, crushed

Dissolve jello in boiling water. Add sugar, salt, lemon juice, and rind. Let stand until slightly thickened. Beat ice cold milk until thick. Beat into jello mixture. Line loaf pan with waxed paper on bottom and sides. Put half of crumbs on bottom, pour in jello mixture, put rest of crumbs on top. Chill well.
Serves 6-8

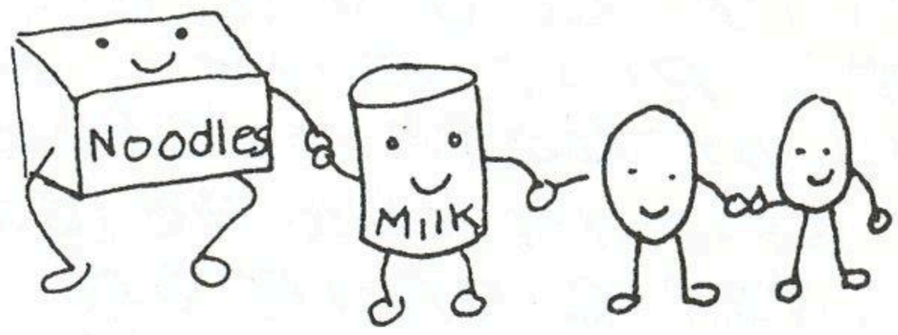
Mrs. K. Farnsworth

Marmalade Soufflé

Pudding and sauce
Beat 4 egg whites stiff adding 4 tbsp. Dundee marmalade. Put in a buttered double boiler and cook slowly until honey-colored (about 25 min.)
Sauce:
Beat 4 yolks with sugar to taste and ½ pint of rum. Beat all until thick.

Mrs. Wigglesworth

Noodle Pudding (kugel)



1 small pkg. wide noodles
2 eggs, beaten
½ tsp. salt
2 cups milk
4 tbsp. sugar
½ tsp. cinnamon
¼ tsp. vanilla
½ lb. cottage cheese
¼ lb cream cheese
½ cup raisins
Cook noodles in salted water until tender, drain. Mix eggs, milk, sugar, seasonings and cheese. Stir in noodles and raisins. Pour mixture into greased baking dish or ring form. Dot with butter. Bake in 350° oven for one hour or until knife comes out clean when inserted in pudding. Serve hot or cold. If pudding is to be served as a potatoe substitute, omit raisins and use only 2 tbsp sugar.

Libby Flaschner

Nut and Date Pudding

1 cup dates (chopped)
1 cup walnuts (chopped)
1 cup sugar
2 tbsp. flour
2 eggs
pinch salt
Mix all in bowl together, spread on square or oblong baking pan and bake approximately thirty minutes. Break in irregular pieces and fill sherbert glasses. Cover with whipped cream. (About 6 glasses) Macaroons and marshmallows may be added.

Mrs. Weston Blake

Plum Puddy Jelly

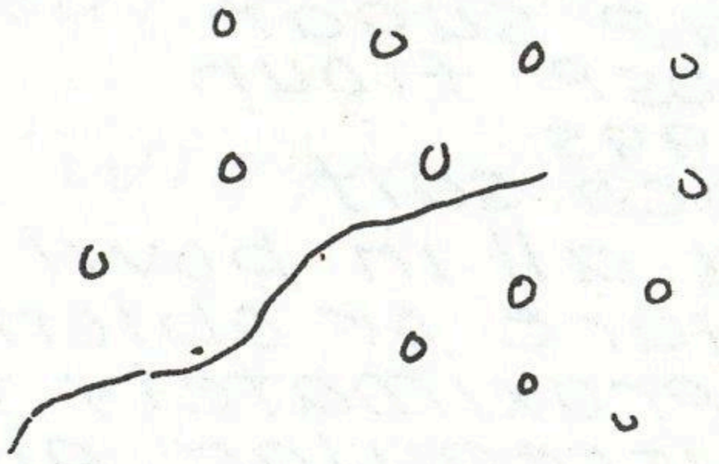
Dissolve 1 envelope unflavored gelatine in 1 cup cold water. In double-boiler heat 1 pint milk. Add 1 cup sugar and 1½ oz. of Bakers chocolate. Mix thoroughly and stir in the gelatine. Pour into mold. Mix 1 tsp. cinnamon and ½ tsp clove with 1 cup raisins and cook until soft in a little water. When gelatine begins to set, stir in the raisins. Eat with cream or vanilla ice cream.

Mrs. Walter R. Amesbury

Snow Pudding

1 package lemon jello
2 cups boiling water
1 egg white
Pinch salt
2 tbsp. sugar
Dissolve gelatin in boiling water. Let stand until partially thickened. Beat until mixture will stand in peaks. Fold in stiffly beaten egg white with added salt and sugar. Chill and serve with custard sauce.

Sauce:
1 tsp. flour
1 cup milk boiling
1 egg yolk beaten
½ cup sugar
Stir until it thickens.

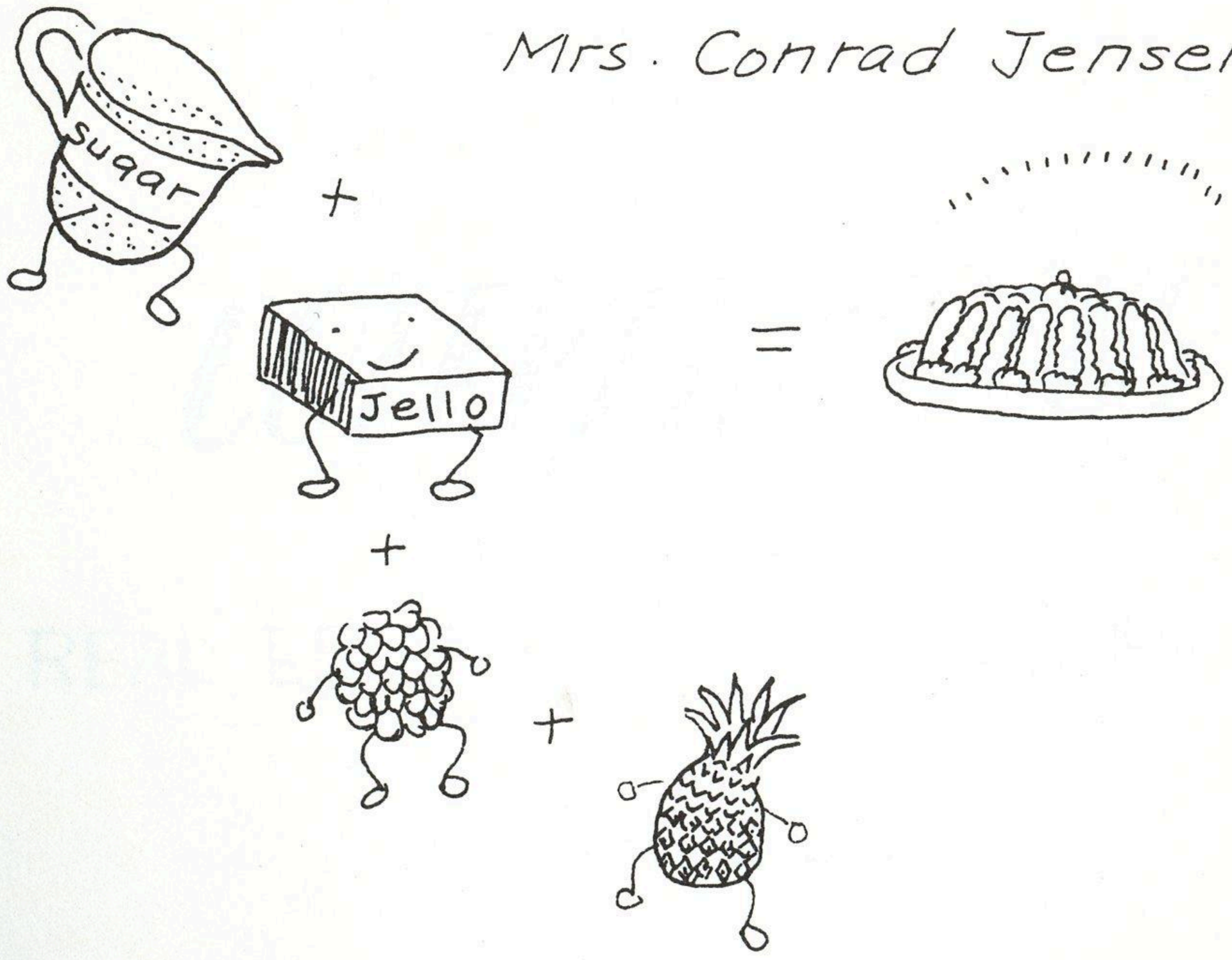


Doris Beal

Raspberry, Pineapple, Jello Dessert

1 cup crushed pineapple (not drained)
½ cup sugar
1½ cups water
Bring just to a boil, then pour over one package of raspberry jello. Set to cool. When nearly firm, whip the mixture until nice and fluffy, then add 1 jar of heavy cream, whipped. Blend well, then set aside to mold, either in one mold, or individual ones. The individual molds can be made very attractive when ready to serve by adding a spoonful of whipped cream at center with a small piece of maraschino cherry or a few grains of pink sugar. A dainty dessert that can be prepared and kept well in advance of serving time. Strawberry jello may also be used if so desired.

Mrs. Conrad Jensen



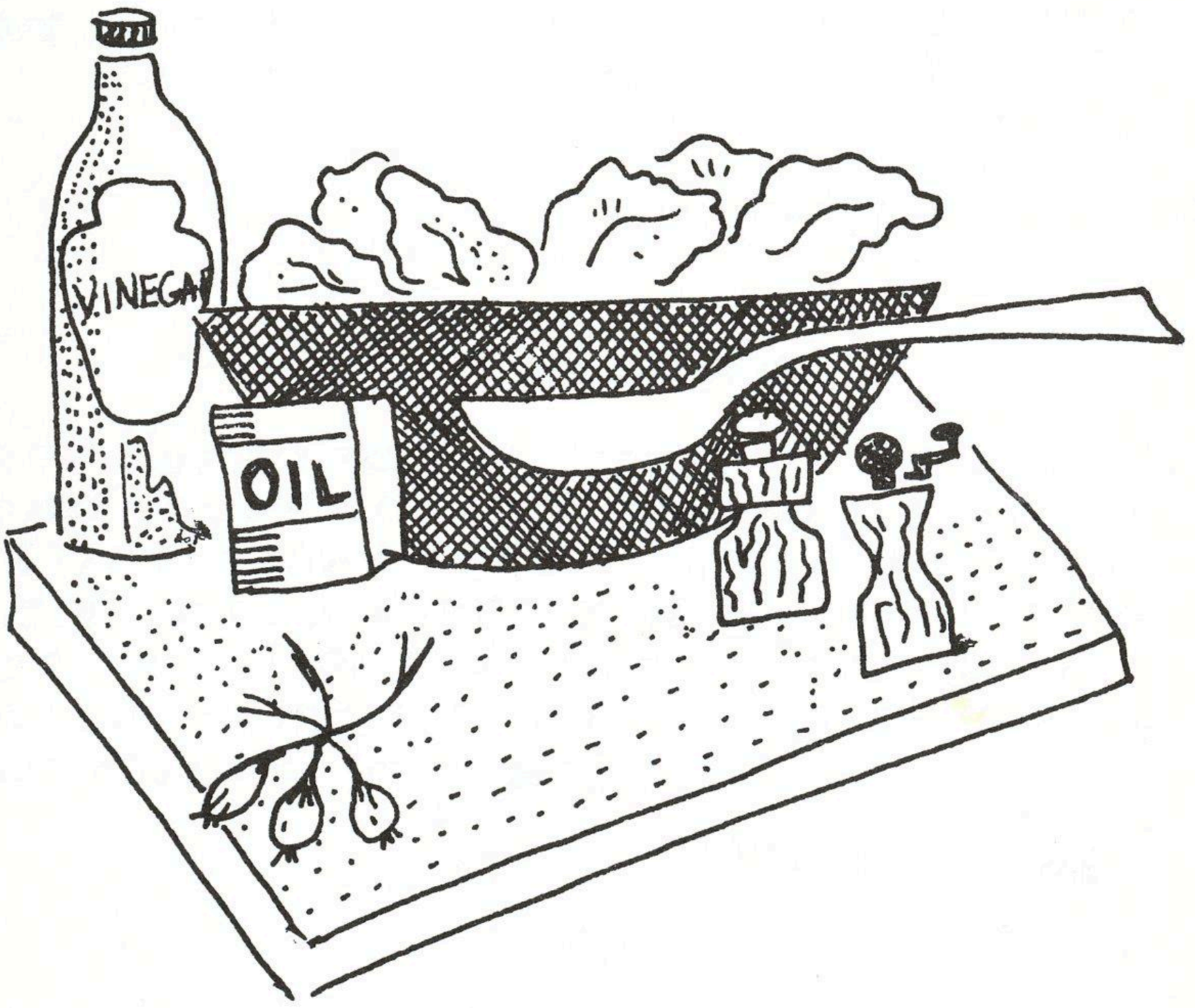
EMBASSY Theatre —
234 Moody Street - Waltham
TW 4-3840
AIR CONDITIONED
"The year round"
PERFORMANCES DAILY
MATINEE AND EVENING
continuous Saturday & Sunday
LARGE CONVENIENT PARKING
AREA FREE FOR THEATRE PATRONS
(in rear off PINE STREET)
EMBASSY THEATRE
— o —

We invite you to visit
our new store at
WAYLAND
SPORTSWEAR
for
Men and Women
Accessories
Gifts

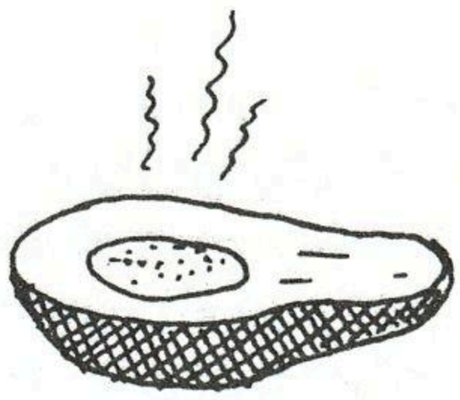
Robin Hood's Barn, Inc.
WESTWOOD, MASS.
WAYLAND, MASS. EDGARTOWN, MASS.
HOBE SOUND, FLA. JUPITER ISLAND, FLA.

COLEMAN and SONS
REAL ESTATE INSURANCE

SALADS AND DRESSINGS



Avocado Salad with Hot Sauce



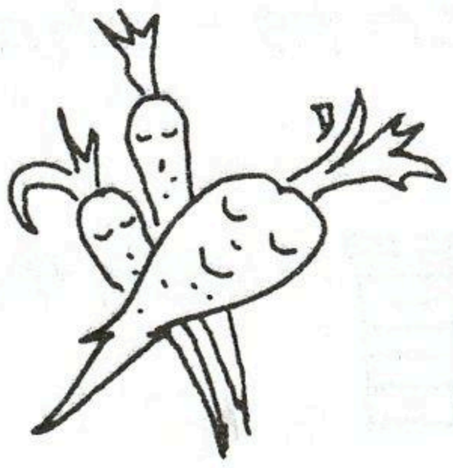
3 tbsp. each:
ketchup
sugar
butter
vinegar
Worcestershire sauce
1 tsp. bahamian mustard
salt and freshly ground pepper to taste.
Boil together until butter has melted. Simmer until ready to use. Serve one half avocado (unpeeled) to each person. May be served on lettuce leaf. Fill cavity with hot sauce.

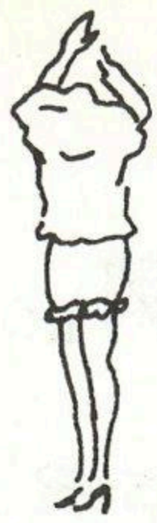
Mrs. David Greenlie

Carrot Salad

Season cottage or cream cheese with salt and pepper and cream. Shape like small carrots. Roll each in grated raw carrot and insert a carrot leaf or two in large end. Serve on lettuce with french or mayonnaise dressing.

Mrs. McConnell





Balkan Dressing

1 quart mayonnaise
1 small bottle stuffed olives (chopped fine)
1 tbsp. vinegar
6 cloves of garlic (chopped fine)
1 jar anchovy paste (small)
9 hard boiled eggs (chopped fine)
2 tbsp. Lea + Perrin Sauce
2 lemons (juice)
¼ lb. Roquefort cheese
Better when aged 1 week. May be kept for long time in refrigerator. Thin with milk and serve with plain lettuce.

Mrs. Barrel

Cream Salad Dressing

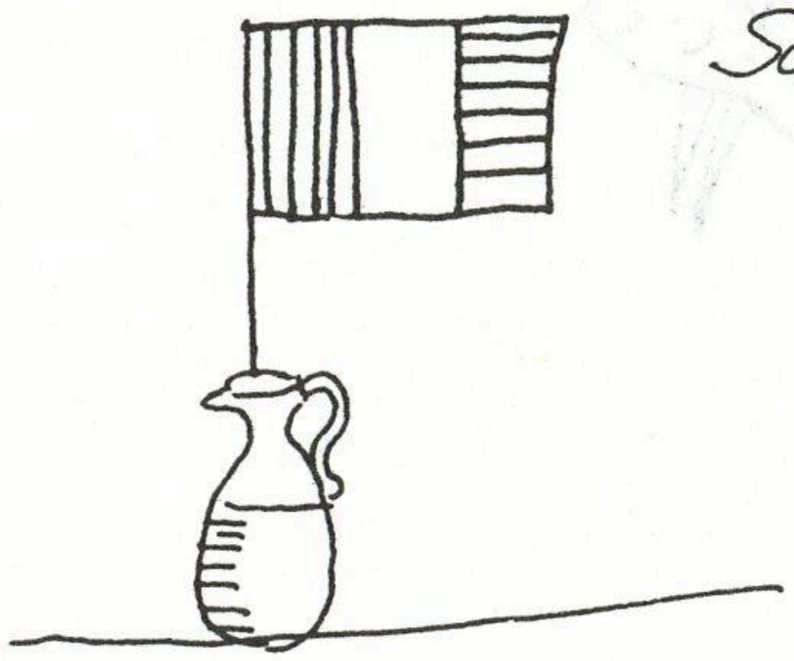
3 eggs
4 tbsp. sugar
1 tbsp mustard
1 tsp. salt
1 jar cream
½ cup vinegar.
Cook like soft custard. If cream is sour use less vinegar.

Mrs. Beaman

French Dressing

1 cup oil
½ cup vinegar or lemon juice
1 medium onion - chopped fine
½ tsp. salt
¼ tsp red pepper or paprika
3 tbsp sugar
½ tsp ground mustard
Mix all ingredients - shake well. keep in ice chest.

Sally Low



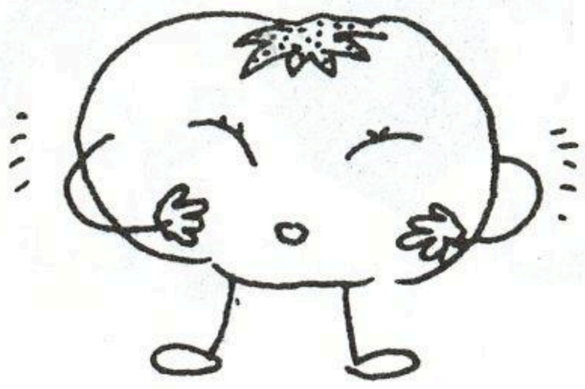
Caesar Salad

Several hours before serving. chop 3 garlic cloves and cover with 1 cup of salad oil and let stand. Also make 1 cup croutons (brown small squares of bread in oven) Wash and dry salad greens - use lettuce, romaine, cress, endive. All are good - use at least 3 kinds. Chill. Put salad together just before serving. Tear greens in fairly large chunks and place in salad bowl. Now pour in ¼ cup of garlic flavored oil and ½ cup plain salad oil. Add 1 tbsp. worcestshire, plenty of salt and freshly ground black pepper. Add ¾ cup ground dry cheese; Romano or parmesan. Now break 1 raw egg directly onto greens and sprinkle ½ cup of lemon juice in also and toss until no trace of egg remains and all greens are coated. Lastly dip croutons quickly into remaining garlic oil and toss them a bit and serve immediately while croutons are still crisp.

E. Eastman

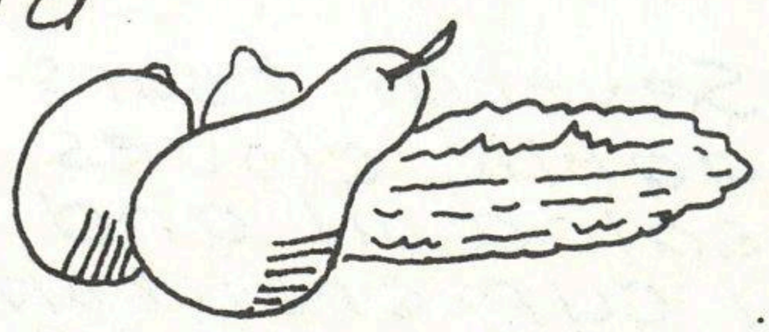
Stuffed Tomatoes

Hollow out 6 tomatoes, keeping shape. Let them marinade for 2 hours in mixture of vinegar, oil, salt, and pepper.
Fill with ½ cup tuna fish
2 hard boiled eggs chopped
1 tbsp. capers
1 tsp. chopped herbs
Mix with mayonnaise to which a little anchovy paste has been added.



M. L.

Lime Jello Salad

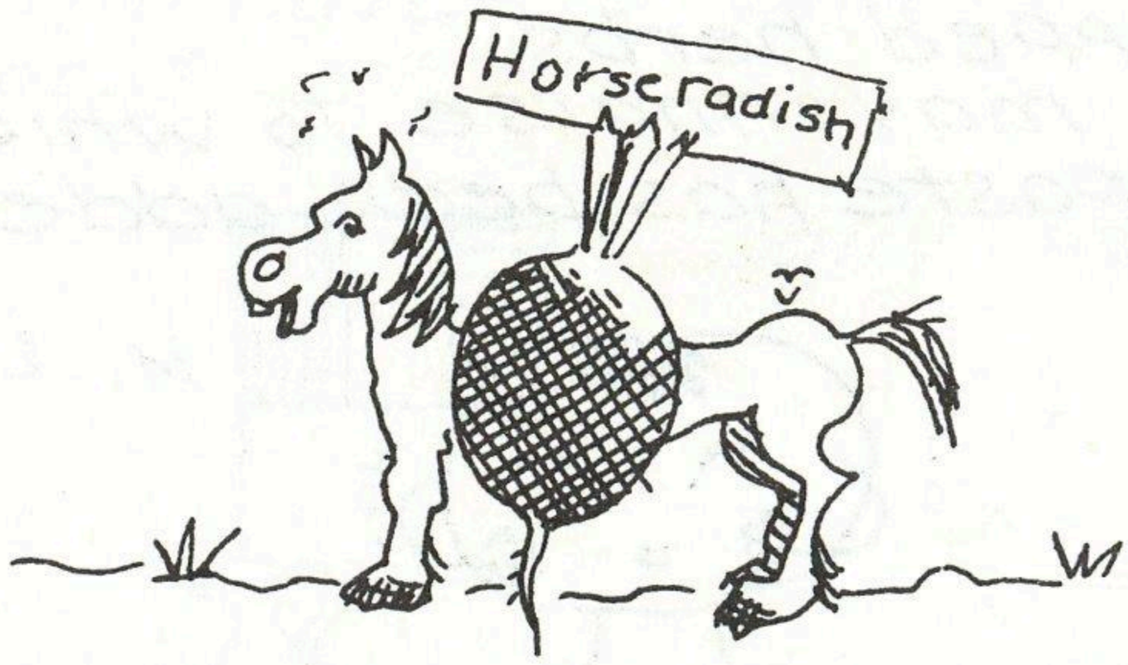


1 package lime jello
1 cup boiling water
1 cup pear juice
Add bit of salt, pour a thin layer in molding dish. Cut up drained pears, add a large cream cheese, mix smooth, a few maraschino (cut up) cherries, and ½ tsp. ginger. Combine with jello mixture when thickened somewhat. Pour in mold to firmly set.

Marion Turner

Soufflé Salad

1 package lime jello
1 cup hot water
½ cup cold water
1 tbsp. vinegar
½ cup mayonnaise
1 tsp. horseradish
salt and pepper
Blend well with beater. Put in ice cube tray in freezer about 15 minutes. Beat again and put in molds. Chill. but not in unit.



Corned Beef Salad

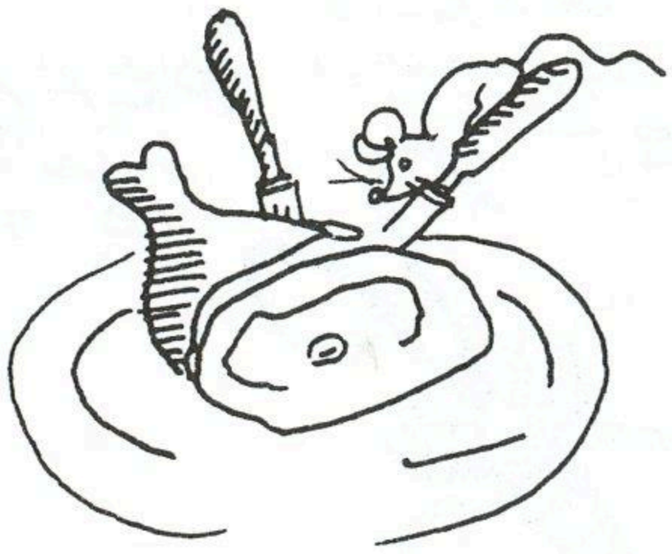
1 cup salad dressing
1 can corned beef chilled and sliced thin.
1 cup celery - chopped
2 tbsp. green pepper - chopped
1 can consomme
1 small green onion
3 hard boiled eggs - chopped
1 can water
1 package lemon jello
Heat consomme and water. Dissolve jello in water. Add ingredients and refrigerate for 3 hours. Serves 6 - 8 people.

Mrs Christopher Preston

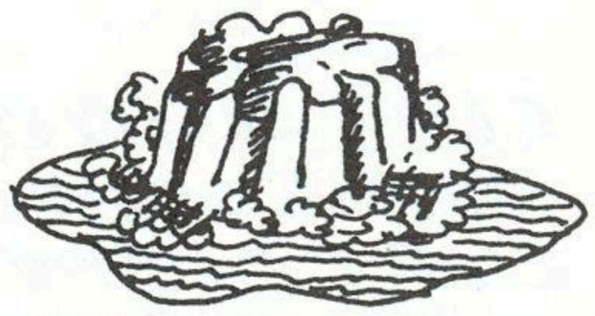
Ham Mousse

1 tbsp. granulated gelatine in 1 tbsp. cold water. Add ½ cup boiling water. After it is dissolved: add 2 cups chopped ham, 1 tsp. mixed mustard, few grains cayenne. Add ½ cup heavy cream beaten stiff and turn into that has been dipped in cold water.

Mrs. Darling



Jellied Cranberry Salad



2 pkg. raspberry gelatine.
1 cup boiling water
1 orange
1 can whole cranberry sauce
1½ cups cold water
1 no. 2 can pineapple chunks
1 cup chopped walnuts
Dissolve gelatine in boiling water. Add cold water and chill until partially thickened. Peel oranges and cut sections in thirds. Cut pineapple in thirds after draining. Fold orange, pineapple, cranberry and nuts into gelatine. Chill until firm. serve with sour cream or mayonnaise on crisp greens. Serves 10.

M. Nickerson

Jellied Shrimp Salad

Put slice of tomato in bottom of each mold.
1 package lemon jello
2 cups hot water
1 can shrimp
1 cup celery
1 tbsp. vinegar
1 small onion grated
2 tbsp. chopped green pepper
salt and pepper

P. Travis

French Dressing

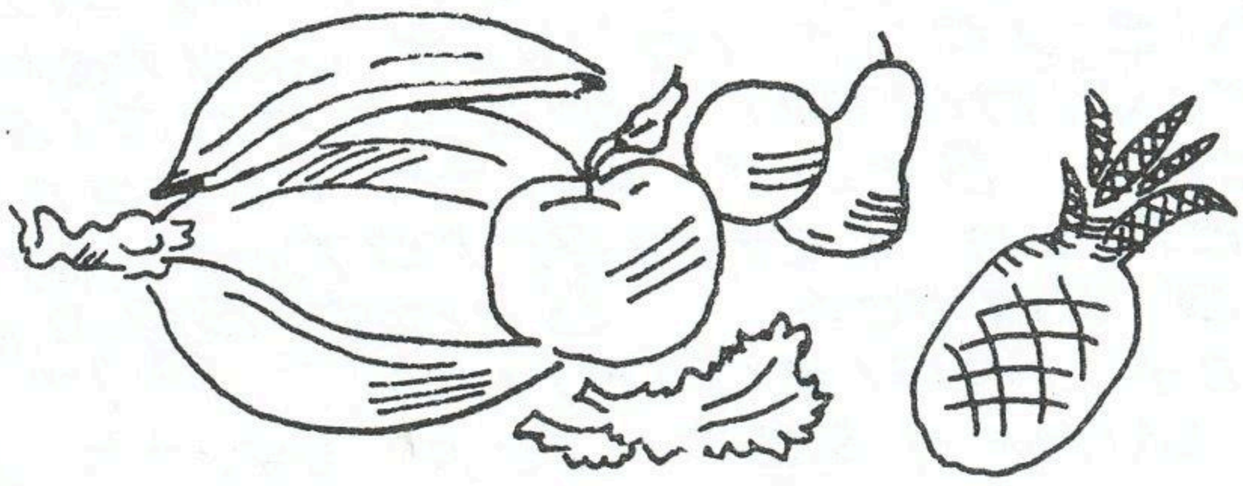
Run through meat chopper twice:
2 green peppers
1 medium sized onion
2 garlic sections
1 small bunch of parsley
Put into a 2 quart mason jar with:
½ cup sugar
1 tbsp. mustard
1 tbsp. salt
3 cups. mazola
1½ cups cider vinegar.
Shake well before using.

Mrs. Gross

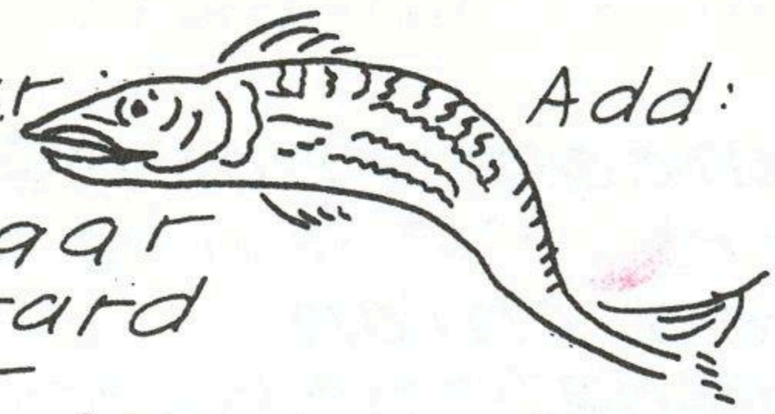
Fruit Salad Dressing

Mix ½ tbsp flour and 1 tbsp. sugar, and add to a beaten egg. Add juice of 1 lemon, and ½ cup of maple syrup. Cook in double boiler until like a custard. When cold add 4 tbsp. of dressing to ½ cup of whipped cream.

Mrs. Wilson Slaunwhite



Molded Salmon



Mix together
½ tsp. salt
1½ tbsp. sugar
1 tsp. mustard
½ tbsp. flour

Add: 2 egg yolks
1½ tsp. melted butter
¾ cup milk
¼ cup vinegar

Cook over boiling water until thick. Dissolve 1 tbsp. gelatin in 1 tbsp. cold water and add to mixture. Add 1 can of salmon. Separate in flakes. Fill a mold (ring) and chill. Remove and garnish with cucumber dressing.

Cucumber Dressing

Beat ½ cup heavy cream until stiff, add ¼ tsp. salt, pinch of pepper and 2 tbsp. vinegar. Add 1 cucumber, pared and chopped fine and drained. Serve at once with salmon.

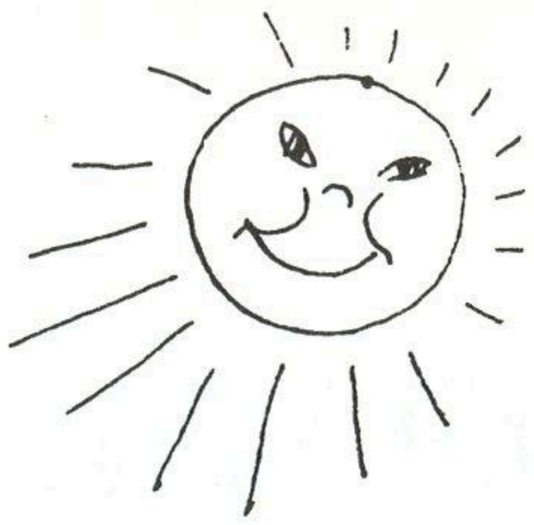
V. Mac Connell

Spinach Salad

1 pkge lemon jello
1 cup hot water
½ cup cold water
1½ tsp. vinegar
½ cup mayonnaise
¼ tsp. salt - pepper to taste
1 cup chopped fresh spinach
¾ cup cottage cheese
⅓ cup diced celery
1 tbsp. chopped green onion

Dissolve jello in hot water, add cold water, vinegar, mayonnaise, salt and pepper. Beat with rotary beater and set in refrigerator until firm around edges. Beat again. Fold in rest of ingredients. Put in 9" square pan. When set - top with one or two packages lime jello. Cut into squares to serve. Serves 8 - 10.

Mrs. P. Bartel



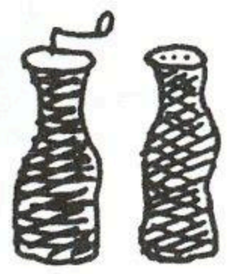
Sunshine Salad

1 package lemon jello
1 cup hot water
1 cup pineapple syrup and water
1 tbsp. vinegar
½ tsp salt
1 cup grated raw carrot
1 cup diced canned pineapple
⅓ cup chopped pecans
Double this recipe for 9½" x 4½" x 2½" pan. and garnish with flower made of pineapple petals, walnut centers and green pepper leaves and stem. Serves 10-12.

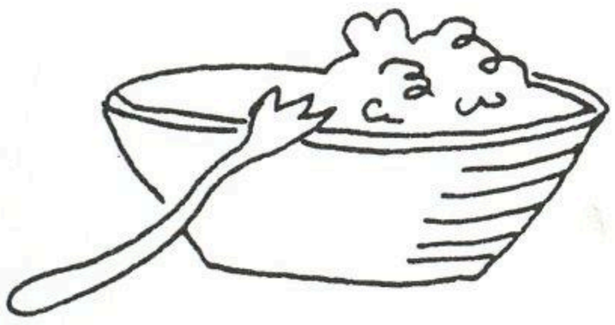
P. Penney

Shrimp and Cucumber Ring

1½ lb. fresh or frozen shrimp
1 package lime flavored gelatin dessert
½ cup hot water
1 teas. salt
1 teas. dry mustard
1 tbsp. bottled horseradish
1 tbsp. minced onion
2 cups minced, pared cucumber
¼ cup chopped parsley
1 cup sour cream
crisp lettuce or watercress

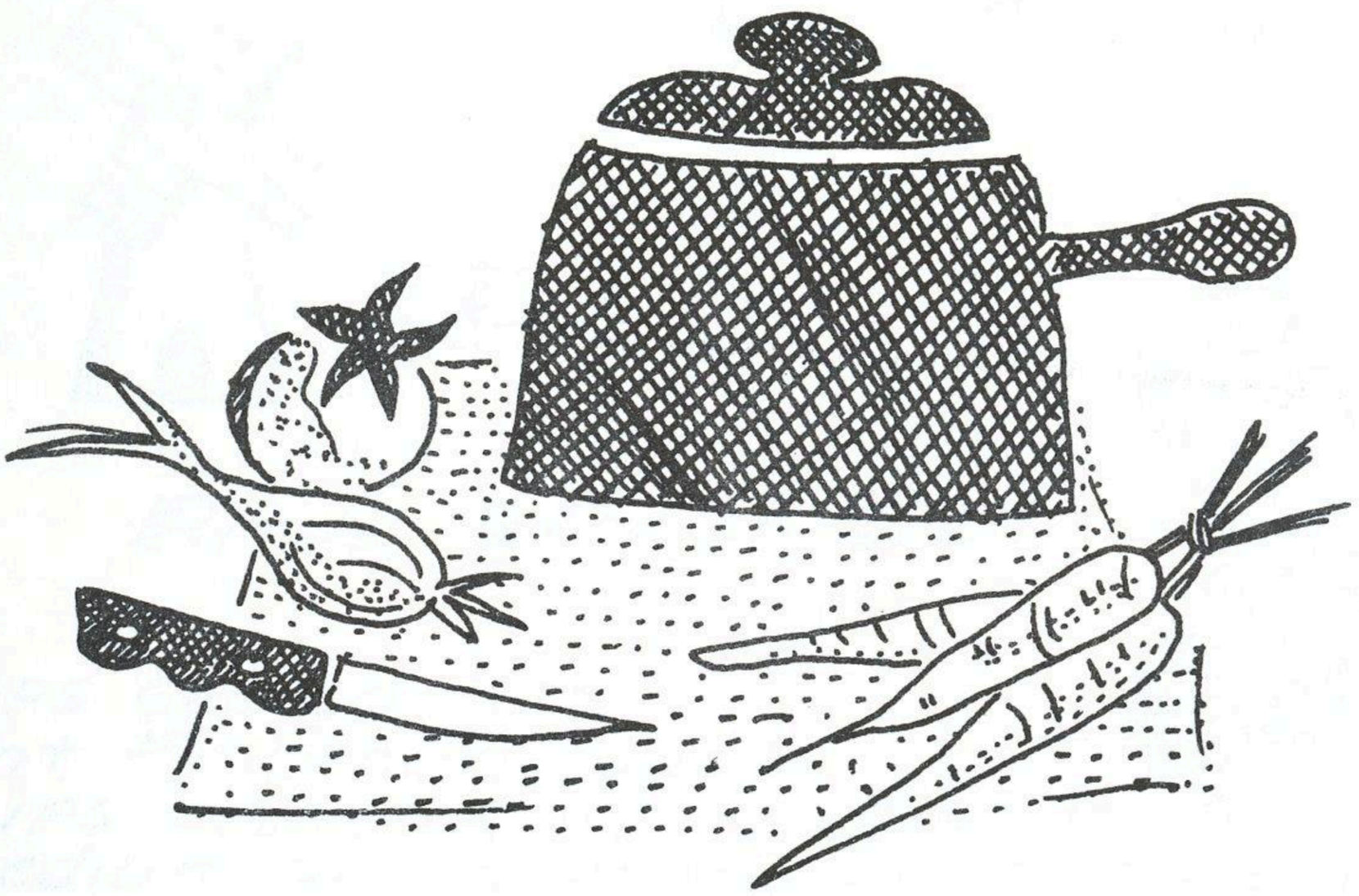


Cook, clean, and chill shrimp. Dissolve gelatin in hot water, stirring. Stir in next four ingredients. Chill until slightly thickened. Stir in shrimp, cucumber, parsley, and cream. Pour into 1¼ quart ring mold. Chill until firm. Unmold on platter - arrange lettuce in center. Serves 6



Amy Dowse

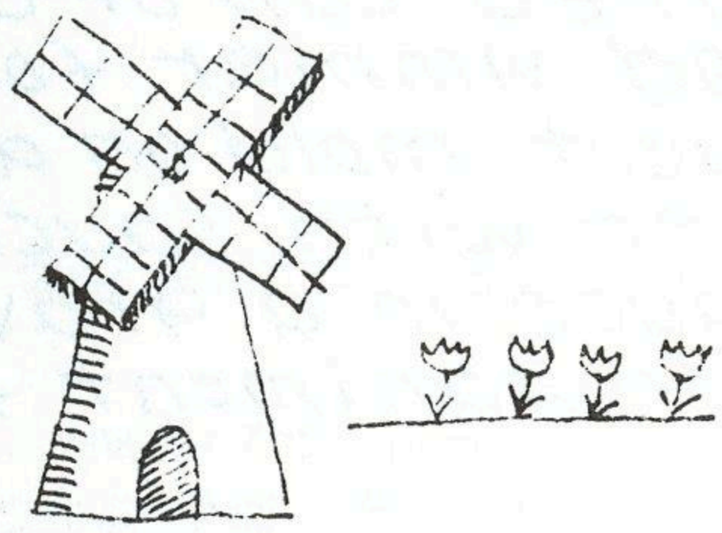
VEGETABLES



Dutch Vegetable Hash

Cook 1 cup diced carrots, 1 cup diced potatoes, ½ cup diced celery, and ¼ cup chopped onions in boiling, salted water for 10 minutes. Drain, and combine with 2 cups chopped, left-over roast beef, 1 cup gravy, ¼ cup diced dill pickle, ¼ cup chili sauce, ½ tsp. salt, ¼ tsp pepper and ½ tsp. poultry seasoning. Bake in greased casserole at 400° for 35 minutes.

Mary R. Stone

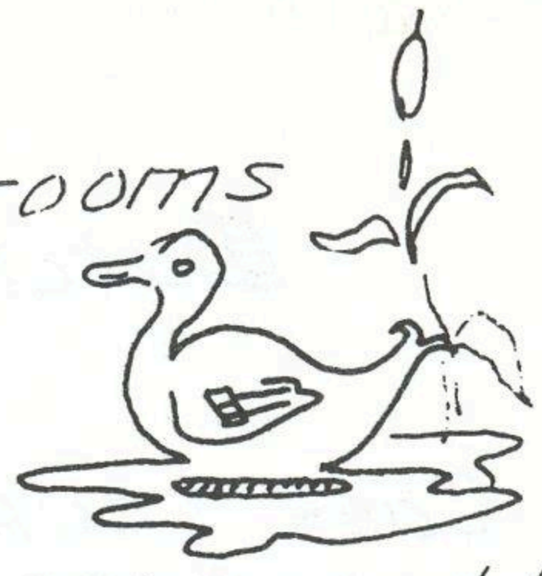


Rita's Spanish Rice

3 cups cooked rice
1 pint #1 cream sauce
2 cups cooked carrots, diced
3 medium green peppers, well parboiled and diced.
2 cups grated cheese of good flavor
Mix together in casserole. Cover with crumbs and dot with butter. Set in oven heated to 375° until cheese is melted and top a golden brown, or put away for future heating when needed. This dish is an excellent time-saver and has never failed to please.

Carol Van Huysen

Wild Rice with Mushrooms



1 ⅓ cups wild rice
1 lb mushrooms
1 can cream of chicken soup
Wash rice, cover with cold water, add 2 tsp salt and boil until tender, about 45 minutes. Drain in colander, reheat over boiling water to make fluffy. mix with a little melted butter, a pinch of sage, salt and pepper to taste and pack into a buttered ring mold.
Sauté the cut-up mushrooms in 3 tbsp. butter - add undiluted can of cream of chicken soup and simmer for a few minutes. Invert mold on a hot platter, fill center with sauce and serve remaining sauce in a gravy boat. Serves 8. Good accompaniment for duck or chicken.

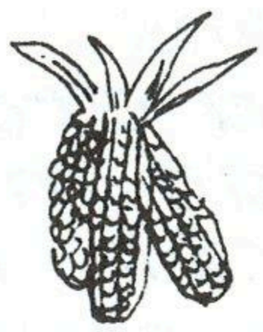
Mrs. Robert Hoye

Vegetables

Good with roast beef and steak
1 cup shredded cabbage
1 cup celery sliced fairly thin on slant
1 cup coarsley cut-up green pepper
1 cup chopped onion
Sauté in 1 tbsp. peanut oil. Stirring about 5 minutes.
Add:
1 cup chicken broth (bouillion will do) and cook 2 minutes. Strain. Should be slightly crispy. Save any broth for soup.

Corinne Simmons

Corn Pudding



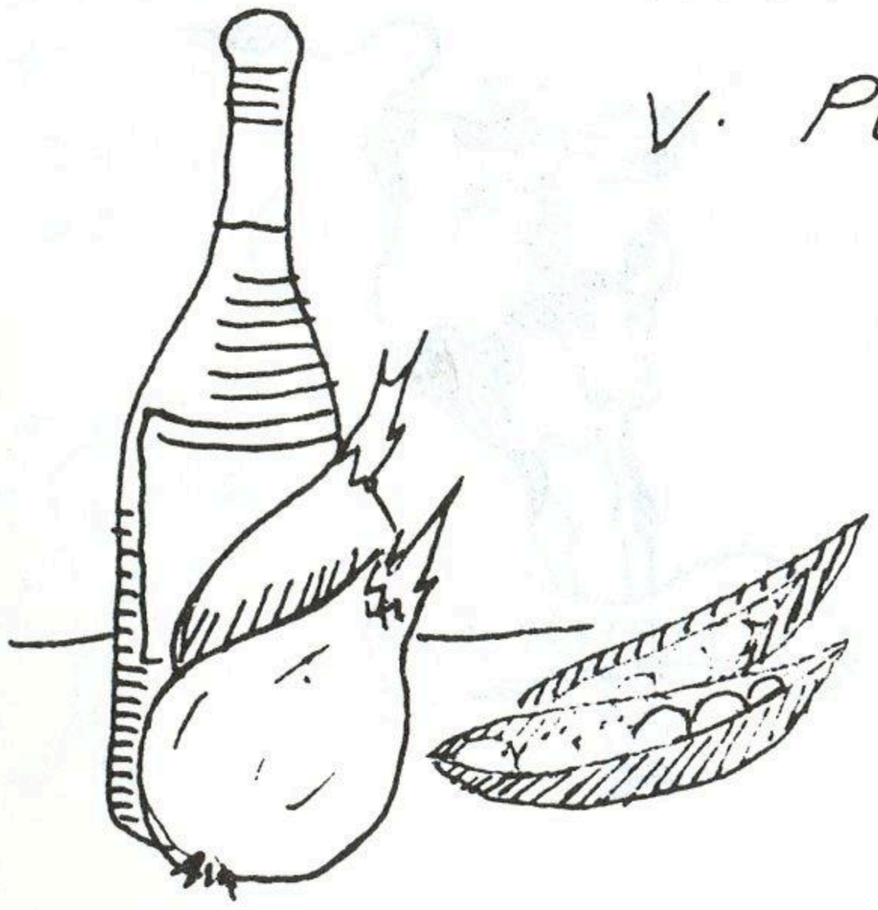
1 can (#2 size) cream style corn
1 cup cracker crumbs
1 egg
1¼ cups milk
2 tbsp. melted butter
2 tsp. salt
2 tbsp. chopped green pepper
1 tbsp. chopped celery
combine ingredients and pour into greased casserole. Bake in 325° oven for 1 hour. Turn oven to 350° and bake ½ hour longer.

Mrs. K. Farnsworth

Creamed Onions and Peas Sauterne

2 lbs. white onions
1 package peas
4 tbsp. butter with 3 tbsp. flour
1 cup light cream
½ cup sauterne
2 tbsp. minced parsley
salt, pepper, paprika
Cook onions and save liquid. Cook peas. Melt butter, add flour, cream, ½ cup onion liquid, and sauterne. Cook until thick and smooth. Add parsley and seasonings. Add peas and onions. Put in casserole and bake at 400° about 20 minutes until bubbly.

V. Powers



String Bean Casserole

2 packages frozen french style string beans. Cook as directed on package and drain.
1 can mushroom soup
½ cup milk
Mix soup and milk and add to string beans in a casserole dish. Garnish top with 1 package frozen fried onion rings. Bake at 375° until hot. Serves 8.

L. Flaschner

Summer Squash with Sour Cream

Peel, remove seeds, and dice. Cook in boiling salted water until tender. Melt 2 tbsp. butter in sauce pan and add ¼ cup chopped onions. Cook until golden. Add drained cooked squash. Stir vigorously. Season with salt and paprika. Mix 1 cup sour cream with 1 tbsp. flour. Bring to boil. Pour over squash. Sprinkle with paprika before serving

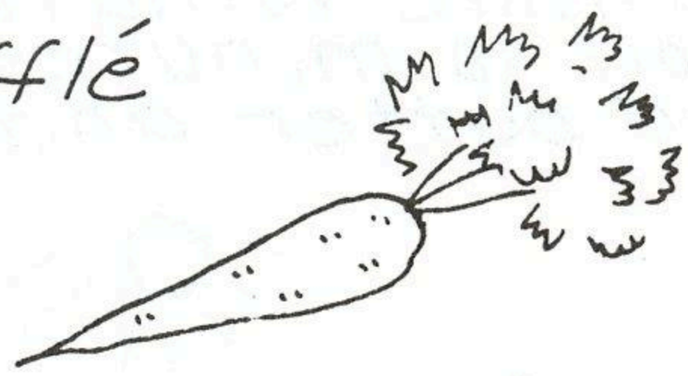
V. Power

Broccoli Amandine

Cook broccoli until just tender. Drain and arrange on serving platter. Cover with ½ cup melted butter mixed with 2 tbsp. lemon juice. Sprinkle with ¼ cup finely chopped toasted almonds.

y. Power

Carrot Soufflé



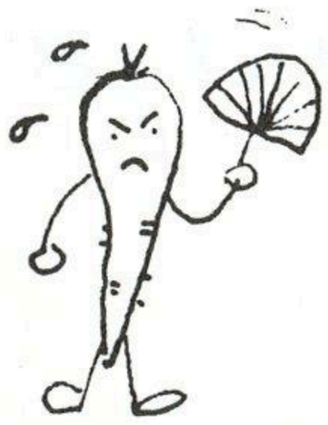
make cream sauce:
2 tbsp. butter
2 tbsp. flour
1 cup scalded milk
Add 1 cup mashed cooked carrots. Add 2 beaten egg yolks, a little salt, and a little minced onion. Fold in 2 beaten egg whites. Bake in greased casserole 45 minutes at 350°.

L. Bates

Simmered Carrots

2 lbs. carrots, diced
½ cup water
1 tbsp. butter
2 tbsp. brown sugar
½ tsp. salt
dash pepper
Simmer slowly in covered pot until carrots are very tender. Serves 8.

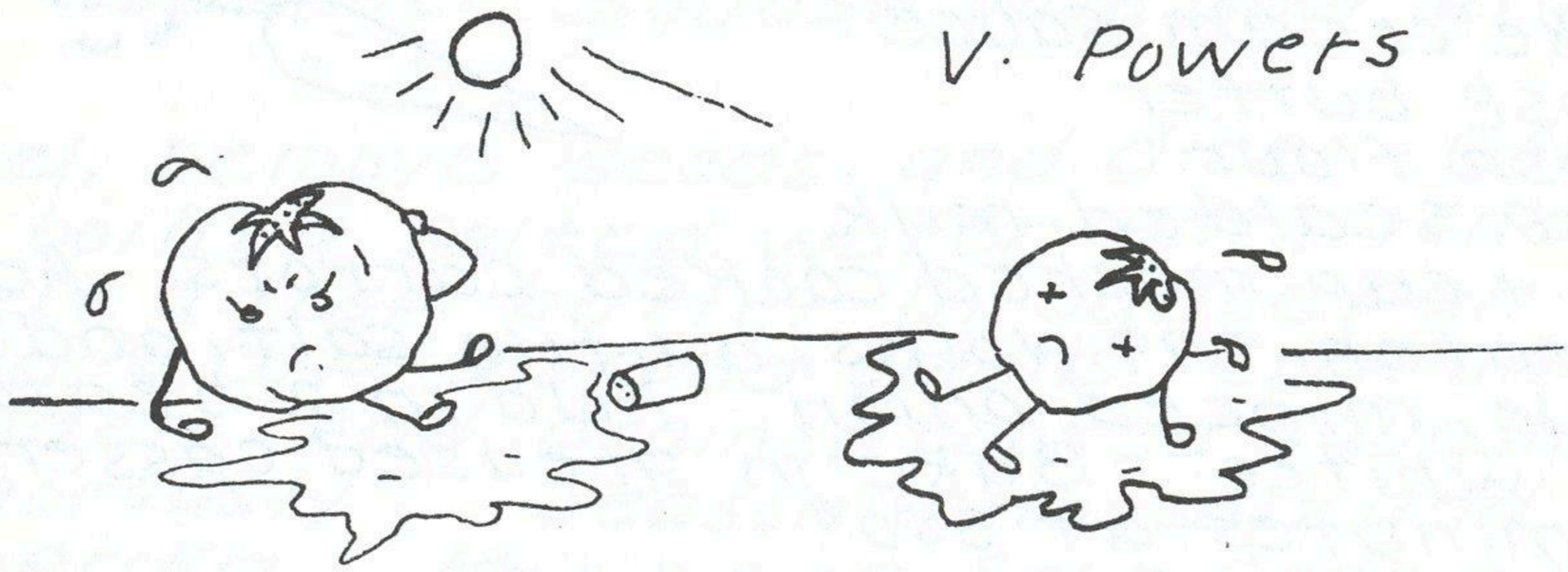
L. Flaschner



Broiled Tomatoes with Parmesan Butter

4 medium tomatoes, cut in half crosswise
3 tbs. butter
½ cup parmesan cheese
Salt and pepper to taste
1 tsp. oregano
Cream together butter and cheese. Sprinkle tomatoes with seasonings and broil 10 minutes. Spread with cheese and butter and broil 5 more minutes.

V. Powers



Spinach Soufflé

Clean and drain 1 lbs of spinach and put through food chopper. Make a thin cream sauce with ¾ cup milk and cool slightly. Add 3 egg yolks and the beaten whites, then the chopped spinach and salt. Bake in a ring mold or pan in hot water about ¾ hour at 350°. Serve immediately. Creamed mushrooms or chicken may be served in center.

M. J. B.

Notes

INDEX

Appetizers

Cheese Ball	12
Cheese Canapes	11
Cheese Puffs	15
Crabmeat Canapes	11
Crabmeat Party Dip	15
Cream Cheese Dip	11
Chopped liver	15
Hor d'oeuvres	14
Hot Crabmeat Puffs	13
Holiday Mix	13
Mock Lobster	16
Stuffed Mushrooms	16
Wedgies	14

Breads

anadama Bread	21
Bran Muffins	21
Brown Bread	22
Butterscotch Pecan Rolls	26
Cinnamon twists	27
Coffee Cake	23
Coffee Cake	23
Corn Dodgers	22
Cranberry Bread	24
Cranberry Nut Bread	24
Date Nut Bread	25
Dartmouth Outing Club Bread	25
Hundred Dollar Johnny Cake	26
Irish Bread	28
Jelly Gem Muffins	27
Lemon Bread	30
Maypo Oat Muffins	30
Oatmeal Bread	29
Old Fashioned Griddle Muffins	28
Refrigerator Rolls	30
Rolls	31
Sour Cream Coffee Cake	31
Spoon Bread	31

Cakes and Frostings

Angel food Dessert	37
Apple Crumb Cake	45
Apple Sauce Cake	38
Banana Cake	42
Cake Filling	40
Calla Lilly Cakes	39
Cheese Cake	37
Cheese Cake	41
Chocolate Fudge Upsidedown Cake	43
Chocolate Peppermint Cake	42
Cranberry Cake with lemon Frosting	44
Cocoa Spice Cake	46
Creamy Fudge Frosting	43
Easy Sponge Cake	38
Fresh Apple Cake	45
Fruit Cake	46
Fudge Cake	39
Grapefruit Cake	47
Lemon Cups	48
Mother's Party Cup Cakes	48
Never Fail Chocolate Cake	48
Prune Cake	49
Quick Fudge Cake	46
Raisin Applesauce Cake	50
Russian Tea Cake	52
Sponge Cakes	40
Strawberry Meringue Roll	51
Walnut Cake	41
Weary Willie Cake	38
Whipped Cream Cake	52

Chowder - Soup - Stew

Beef Stew With Wine	57
Corn Chowder	57
Corn Chowder	58
Fish Chowder	58
Fish Chowder	59
Fish Chowder	60
Onion Soup	60

Cookies - Brownies - Squares

Almond Cresents	72
Brownies	69
Butter Cream Cookies	66
Butter Cookies	73
Butterscotch Brownies	75
Cheese Cookies	70
Chewies	75
Chews	70
Chinese Chews	77
Chocolate Chews	70
Chocolate Macaroons	75
Cinnamon Crisps	67
Cookies Fit For a King	68
Cottage Cheese Drop Cookies	72
Crisp Ginger Cookies	65
Date Bars	83
Date and Nut Bars	83
Date Sticks	72
Dream Squares	68
Dropped Mincemeat Cookies	81
Four O'Clocks	71
Ginger lace Cookies	71
Half and Half Cookies	79
Health Cookies	67
Hermits	66
Jam Twosomes	80
Oatmeal Cookies	77
Oatmeal Hermits	74
Pecan Balls	74
Quakers	82
Saucepan Brownies	69
Special Tea Dainties	74
Split Second Cookies	76
Swedish Cookies	78
Tea Scones	79
Thimble Cookies	65
Valcartier Cookies	78
Whoopie Pies	76
Yummy Squares	73

Desserts

Apple Strudel	92
Cheese Blintzes	95
Food for the Gods	92
Heavenly Hash	92
Potatoe Pancakes	89
Rich Tasty Dessert	89
Spiced Pears	90

Desserts - Frozen

Cranberry Sherbert 94
Easy Vanilla Ice Cream 94
Frozen Fruit Salad 94
ice Cream Bombe 93
Lemon Cream Sherbert 93
Mousse for Ice Box 93
My Mother's Ice Cream 91
Snowball Refrigerator Dessert 91

Entrees - Cheese

Cheese, Bacon and Onion Pie 105
Cheese Fondue 105
Cheese Fondue 102
Cheese and Ham Bake 102
Cheese Pie 103
Eggs Lorraine 103
Macaroni and Cheese 101
Rice, Cheese and Bacon Platter 101
Velveeta tomato Strata 104
Welsh Rarebit 104

Entrees - Fish and Sea Foods

Baked Fillet of Sole 111
Baked Stuffed Shrimp 111
California Chicken 112
Cape Scallops 112
Cheese and Fish Pudding 113
Cod Fish Soufflé 113
Crabmeat Pie 114
Crab Wiggle 114
Escalloped Oysters 114
Fillet of Sole with Lobster 115
Finnen Haddie 115
Fish Casserole 115
Fish Casserole 116
Fish Casserole 116
Fish Mousse 117
Foolproof Newburg 117
French toasted Tuna Sandwich 118
Island Curry 118
Lobster Newburg 119

Entrees-Fish and Sea Food (con't)

Off the shelve Party Casserole	117
Pickled Salt Herring	120
Pona Chow	119
Salmon Soufflé	120
Savory Salmon Loaf	121
Scalloped Oysters	121
Scallops	122
Scallops in cream sauce	122
Sea Food Casserole	123
Sea Food Supreme	123
Sherried Crab in Shells	124
Shrimp Foo Yong	124
Shrimp Casserole	125
Tuna Casserole	125
Turban of Fish	126

Entrees-Meat

American Lasagna	131
Baked Ham Steak Gourmet	132
Beef Stroganoff	132
Beef with Snow Peas and Mushrooms	133
Corned Beef	131
Egg Ring with Sweetbreads	135
Egg Foo Yong	133
Goulash	135
Ham and Cheese Casserole	136
Hamburg and potato Dish	136
Lamb and Kidney Casserole	137
Meat Loaf	134
Meat Loaf	136
Meat Loaf, easy	134
Meat Loaf	137
Meat Loaf	138
One Dish Dinner	138
Oven Roasted Pot Roast	139
Pork Chops Delicious	139
Pork Chops en Casserole	140
Roast Brisket	140
Sauce for Baked Ham	141
Schnitzel a la Luchow	141
Spaghetti Sauce	142
Steak Dish	143
Stuffed Cabbage Rolls	143

Entrees - Meat (con't)

Stuffed Cabbage Rolls 144
Texas Hash 145
Veal Casserole 145
Veal Casserole 146
Veal Cutlets Vendome 147

Entrees - Poultry

Baked Chicken Breast and legs 153
Chicken and Ham Van Loon 154
Chicken - Broccoli Casserole 153
Chicken Casserole 154
Chicken Chop Suey 155
Chicken Crepes 155
Chicken Divan 156
Chicken Florio 157
Chicken Fricassee 158
Chicken in Almond Sauce 159
Chicken Noodle Bake 161
Chicken Tettrazini 160
Chicken Viola 162
Chicken with Vegetables 160
Chicken with Wine Sauce 161
Roast turkey in the Paper 158
Turkey Tetrazini 162

Jam - Jellies - Preserves

Heavenly Jam 167
Marmalade 167
Red Pepper Jam 167
Spice Grape Conserve 168
Rhubarb Marmalade 168
Tomato Conserve 168
Watermelon Pickle 169

Pies and Pastries

Angel Pie 175
Angel Pie 176
Apple Crisp 176
Apple Pie 177
Butterscotch Pie 178
Chocolate Nut Angel Pie 178
Heavenly Pumpkin Pie 179

Pies and Pastries (Con't)

Hershey Bar Pie	181
Hossier Apple Pie	179
Key Lime Pie	180
Lemon Meringue Pie	181
Lemon Sponge Pie	182
Mocha Pie	182
Mock Pecan Pie	183
Pecan Pie	183
Pecan Pie	184
Raspberry Delight	184
Raspberry Pie	185
Strawberry Cream Cheese Pie	186
Tiny Cheese Tarts	185

Puddings

Bread Pudding	191
Cape Cod Cracker Pudding	191
Celestial Pudding	192
Double Boiler Pudding	192
Indian Pudding	193
Kitchenette Caramel Pudding	193
Lemon Bisque	194
Marmalade Souffle'	194
Noodle Pudding	195
Nut and Date Pudding	195
Plum Puddy Jelly	196
Raspberry, Pineapple	197
Snow Pudding	196

Salads and Dressings

Avocado Salad with Hot Sauce	203
Caesar Salad	205
Carrot Salad	203
Corned Beef Salad	207
Ham Mousse	207
Jellied Cranberry Salad	208
Jellied Shrimp Salad	208
Lime Jello Salad	206
Molded Salmon	210
Shrimp and Cucumber	211
Spinach Salad	210
Souffle' Salad	206

Salads and Dressings (con't)

Stuffed Tomatoes 205
Sunshine Salad 211

Dressings

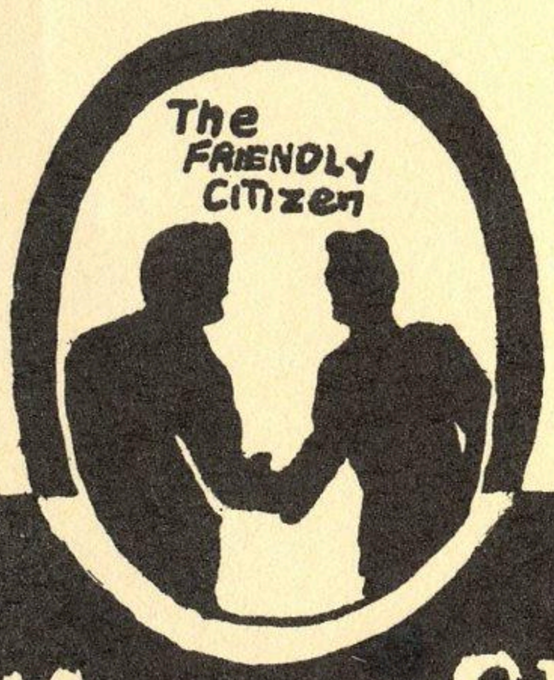
Balkan Dressing 204
Cream Salad Dressing 204
French Dressing 204
French Dressing 209
Fruit Salad Dressing 209

Vegetables

Broccoli Amandine 219
Broiled Tomatoes 220
Carrot Souffle' 219
Corn Pudding 217
Creamed Onions and Peas 217
Dutch Vegetable Hash 215
Rita's Spanish Rice 215
Simmered carrots 219
Spinach Souffle' 220
String Bean Casserole 218
Summer Squash with sour cream 218
Vegetables 216
Wild Rice with Mushrooms 216

Modern Banking Service

Checking accounts
savings accounts
Envo- checks
Business Loans
Personal Loans
Mortgage Loans
Automobile Loans
Home Improvement Loans
Personalized checking accounts
Household Appliance Loans
Life Insurance Loans
Collateral Loans
Travellers checks
Safe Deposit Boxes



WALTHAM CITIZENS
NATIONAL BANK

95 Moody Street Waltham, Mass.